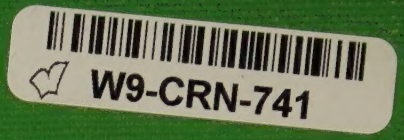
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HIGH LIVING

RECIPES FROM SOUTHERN CLIMES

COMPILED BY L. L. McLAREN

PREFACE BY EDWARD H. HAMILTON

AND DECORATIONS BY W. S. WRIGHT

PUBLISHED FOR
THE BENEFIT OF THE TELEGRAPH HILL
NEIGHBORHOOD ASSOCIATION

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Preface

By EDWARD H. HAMILTON

The dictum went out that the sheep were to be parted from the goats; and the goats were sent to Telegraph Hill. There were many shepherds for the sheep. They were led into the green pastures beside the still waters. At night their folds were watched and tended.

But the goats foraged for themselves. They roamed the rough places. They browsed upon the tin cans and detritus of life. There were none to stroke them or call them soft names. They made their bed upon the long, hard road. They lived a strained and rugged life. They made a comrade of Necessity rather than Ambition. But they lived.

It was the kids that died. They were not fitted for the chill nights and the buffetings. If they grew, they were gnarled and twisted. They lay down in squalor, and they arose in misery. But the sheep were tended, and the world ran on.

Then some young women took notice of this unconsidered hillside where the goats browsed gloomily, and where the kids were gaunt and strange. These were young women of the pleasant ways of life. They could have gone on in the flower-bordered paths, hearing the lark sing and stringing the daisy-chains. But they left the pleasaunces and went up into the hard places, where the rough goats were, and the strange, white kids.

Out of their devotion was born the Telegraph Hill Neighborhood Association. They made a small beginning, but it was a good beginning. There were ten thousand discouragements. But those young women put down those discouragements with courage. They established their association and rooted it in the rocks of the Hill.

Where there was sickness they sent a doctor and a nurse, a flower and a smile. Where there was discouragement and waywardness they extended a helping hand. Where there was death they sent consolation. They gave fresh air to children who failed and faded in close, untidy rooms. They set up Education, where Ignorance had ruled.

In other words, they have their free dispensary, their doctors and their nurses; they have girls' clubs, where they teach sewing and

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housework, boys' clubs, where the boys are taught to carve wood and work in leather and interest themselves in wholesome things; they have mothers' clubs, where those who will can learn the rudiments of nursing; they have a kitchen garden, and a hundred pleasant ways of doing good.

They are non-sectarian.

Now, these young women need money to carry on their work. One of their ways of raising this money is the sale of the book of recipes for which my stumbling words are to make a lame preface. Many of the recipes have been collected from among the peoples of far-flung lands who live upon the Hill. Necessity has taught them how to cook many things that would be the despair of your servant of the kitchen or your chef at the club. There is a tang of high living about these recipes — of the living of peoples who dwell upon a hill.

If you buy this book you will help the work of the Telegraph Hill Neighborhood Association. You will make the soft hand reach farther. You will send more nurses and doctors to the beds of pain. You will help Education and Hopefulness in the endless struggle with Ignorance and Weakness. You will bring the browns and reds into cheeks now pale. You will let Happiness dance in eyes where Sorrow now sits and glooms. You will put one more flower on a dead child's grave.

Don't you think it worth your while to buy the book?

It seems to me there is no nobler, no greater work than that which these young women and girls are doing and have done. When I think of it there comes to me out of the long ago a something learned beside a woman's knee — the same sort of woman as the ones who now are deifying American womanhood on Telegraph Hill. As I recall that something now it was the story of a voice that said:

"Inasmuch as ye have done it unto one of the least of these my brethren, ye have done it unto me."

Classification

Soups
Shell Fish
Fish
Fish Sauces
Eggs
Entrées
Chicken
Macaroni, Rice, Etc.
Vegetables
Salads
Desserts
Candies
Breads
Cakes
Punches

Soups

BARCELONA OLLA—Soak one cupful of Italian peas with one pound of codfish overnight in cold water. Take out the fish and squeeze the peas out of their skins. Boil two pounds of soup meat in four quarts of water, one onion and four cloves of garlic. Skin and add two and a half dozen of string beans, the peas, a piece of cabbage, one turnip, two carrots, one-quarter pound of ham, one-eighth pound salt pork, and boil slowly. When nearly done add some small peeled potatoes and one cheroza (canned sausage), and a roll of meat prepared as follows: Sprinkle one pound of chopped beef with one teaspoonful chopped parsley and one clove of chopped garlic, one teaspoonful flour and one egg. Mix well and form into a roll. Put carefully into the soup and boil slowly for one hour. Strain off the soup, thicken with macaroni. Place the meat roll in a platter, pile the vegetables neatly around it, and pour over the sauce.

HINDUSTANI SOUP STOCK—Into a saucepan put two to three pounds of knuckle of veal, or neck of mutton, six dozen small onions, quartered, one large bunch of celery, chopped, a ham bone or slice of ham, pepper and salt. Cover with two quarts of water and simmer until reduced to one and one-half quarts. Strain through piece of muslin and put in cool place.

HINDUSTANI COCOANUT SOUP—Grate the white meat of two cocoanuts, mix with one and one-half quarts of prepared stock, add two blades of mace, saltspoonful of ground cinnamon, salt and pepper. Simmer about one-half hour. Strain carefully through muslin. Make a paste of the beaten yolks of two eggs, juice of one lemon. Add enough flour to make a thin batter. Add this gradually to soup, stirring constantly. Serve with a dish of boiled rice.

BOUILLABAISSE—Cut in pieces two and a half inches square one-half pound each of six different kinds of fish, such as sea-bass, halibut, rock-cod, sole, flounder, and add any shell fish in season. Chop one large onion and one clove of garlic, and fry in one cupful of Sierra Madre olive oil until transparent. Add three pounds of fish bones and trimmings or any cheap inferior fish, cover well with water and one cupful of white wine, two

ay leaves, three cloves and whole peppers and two blades of mace, and simmer twenty-five minutes. Strain and squeeze through a cloth until every drop of the juice is extracted. To this broth add one cupful of white wine, one-half teaspoonful of kitchen bouquet, juice of a lemon and a pinch of Spanish saffron, and stew the fish in it until tender; then pour it into a tureen in which has been put several slices of toasted bread, and serve.

CHESTNUT SOUP—Boil one quart of large Italian chestnuts for twenty minutes. Take off the shells and thin brown skin. Put into a saucepan with enough boiling water to cover them. Add a teaspoonful of salt and a piece of lemon rind. When soft, rub through a sieve. Then pour over them, stirring all the time, two quarts of good veal or chicken broth, one wineglassful of cream and a tablespoonful of butter rolled in flour. Bring to a boil. Serve very hot. This will be sufficient for eight persons.

LOBSTER SOUP—Pick the meat from a two-pound lobster, chop fine and pound in a mortar, adding from time to time a little milk or cream. When perfectly smooth, add salt and a little cayenne. Take out enough to make a dozen small balls, and bind with egg. Fry the balls in butter. Mix the rest of the lobster with two quarts of milk and rub through a sieve. Put in a saucepan and simmer for ten minutes. Add two ounces of fresh butter and stir until smooth. Place the balls in a tureen, pour over the soup, and serve.

BISQUE D'ÉCREVISSES—Clean carefully twenty écrevisses. Into a saucepan put one quart of water, a teaspoonful of salt, cayenne, a small onion, a carrot, a sprig of celery, all finely cut, and one-half teaspoonful of kitchen bouquet. Then add the écrevisses and boil for about five minutes. Take them out and remove the shells. These must be put through a meat-chopper and pounded in a mortar with a little butter. Put this paste into a saucepan with a cupful of the liquor in which the écrevisses have boiled, one quart of bouillon or milk, one-half glassful of white wine, and one-half cupful of bread

disks which have been toasted. Simmer together a half-hour and then pass through a sieve. Put back on the stove and stir with a wooden spoon until it comes to a boil. Add the écrevisses and a small piece of butter and serve as soon as the butter has melted. When done it should be of the consistency of cream.

CHICKEN SAMBAYON — Have ready one quart of strong chicken broth from which the grease has been carefully removed. Beat well the yolks of eight eggs; put in a double boiler with the broth and stir until the mixture thickens. Serve in bouillon cups with toasted crackers.

PEANUT BISQUE — Remove the brown skin from one pint of peanuts; chop very fine, add one quart of veal or chicken stock and simmer until tender. Rub through a purée sieve, adding a little milk from time to time. Season with salt and pepper, and add enough beet juice or pink coloring paste to give a good tint. Serve with peanut crackers which have been toasted in the oven.

HINDUSTANI CHICKEN BROTH (For Invalids) — Cut up an old fowl and simmer gently with three pints of water, one sliced onion, bunch of parsley, two cloves, one pepper, until it falls to pieces. Strain, and when cold remove all the grease. Mix one tablespoonful of arrowroot to a paste with a little of the broth and pour over it slowly, stirring all the time, one pint of the hot chicken broth. Boil for a few minutes, and serve.

CASUELA (National Dish of Chile) — Cut up a young chicken, or one and a half pounds of lamb in two-inch pieces, and fry until a light brown in some lard in which a chopped onion has been fried. Add two peeled tomatoes and two chopped green peppers. Put all of this in a large saucepan and cover with three quarts of water and simmer for two hours. Then add one cupful of green peas, one-half cupful of string beans, one large green pepper cut in slices, with seeds removed, and two potatoes, cut in quarters, one tablespoonful of rice, and two ears of corn chopped in one-inch lengths,

salt and pepper to taste. Boil until tender, and add four or five stalks of young mint. Into the broth stir the white of one egg and pour all into a tureen, in the bottom of which is the yolk of the egg mixed with a tablespoonful of vinegar. If the broth is too thick add a little boiling water.

SPAGHETTI SOUP — Boil two pounds of beef, cut as for beef tea, and a slice of ham, in two quarts of water. When it has cooked for two hours add one cupful of white beans, previously boiled, two sliced onions, four chopped Spanish red peppers, one-half lemon sliced. Simmer all together until everything is soft, then mash through a colander. Add salt and one-half pound of spaghetti, and thicken with one tablespoonful of butter well mixed with one-half tablespoonful of flour. Simmer until the spaghetti is tender, then serve.

PIMIENTO BISQUE — Boil six large sweet red peppers until tender. Remove skin and seeds and rub through a colander with a few spoonfuls of the water in which they were boiled. Boil one-half cupful of rice in three pints of white stock or milk in double boiler until perfectly soft, and then rub through a sieve. Add the pepper pulp, one teaspoonful of onion juice, one teaspoonful salt, and season highly with Tabasco sauce. Bring to a boil, remove from stove and stir in slowly one-half cupful of thick cream, mixed with the yolk of two eggs. Serve with croutons. If fresh peppers are out of season, Pimiento Morrones (canned peppers) can be used.

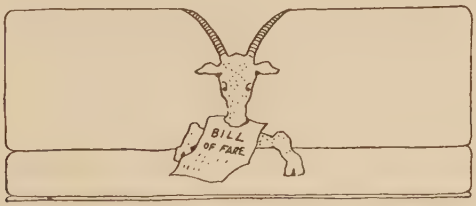
GUMBO FILÉ — Joint a fowl and cut into pieces an inch square; cut in dice one-half pound of lean ham. Slice a large onion and two or three green peppers, and fry lightly in two tablespoonfuls of lard. Add the chicken and ham which have been dredged with flour, cover and stew for about five minutes; when nicely browned add two and one-half quarts of boiling water and simmer till the meat is tender. Now add fifty oysters and their liquor, and one teaspoonful of kitchen bouquet, salt and pepper to taste. Bring to a boil and stir in two tablespoonfuls of the filé powder. It should be of a ropy consistency, and should not be allowed to stand. If it boils after the filé has been added it will be ruined.

Soups

COCIDO OR OLLA PODRIDA (Madrid) — Put in a soup kettle one and one-half pounds each of mutton, veal, garbanzos (chick peas), one slice of thin, raw ham, pieces of any kind of game or poultry, raw or cooked, and one-half pound of pork. Cover with a gallon of water; add four ounces of salt and three pepper pods, one clove of garlic, and bring to a boil. Skim and cook slowly until the meat is almost tender, then draw off enough of the broth for soup and one pint besides for the sauce. Have ready one-half cupful each of summer vegetables (excepting cabbage), peas, Lima beans, squash, onions, string beans, corn, etc., and drop them into the pot to boil for twenty-five minutes. Five minutes before serving add a piece of chorizo or black sausage. Place the meat neatly on a large platter and surround with the vegetables and serve with the following sauce:

Sauce — Stew and strain three large tomatoes, add one cupful of broth, a few cumin seeds, salt, pepper, and two teaspoonfuls of vinegar. Bring to a boil, and serve.

ONION SOUP OF NORTHERN ITALY — Cut three or four large onions in thin slices and fry until transparent, in one-half cupful of butter; simmer gently for nearly an hour. Pour over a quart of rich, clear stock or milk, and bring to a boil. Have ready a hot tureen in which has been placed two or three slices of bread toasted a golden brown. On this pour the soup; add half a cupful of grated Gruyère cheese, and serve.



Shell Fish

CANAPE LORENZO — Chop a medium-sized shallot, fry without coloring in two ounces of butter; add one tablespoonful of flour, and in one minute one pint of cream. When hot add one pint of crab meat, salt and cayenne pepper to taste, and bring to a boil. Cut bread one-quarter of an inch thick into round pieces and toast on one side only. Cover the toasted side with the crab and spread with a thick layer of butter prepared as follows: Mix well together one-quarter pound butter and one-half pound of grated cheese, and powder with Paprika. Put your canapes on a buttered dish, and color in the oven.

CRAB GUMBO — Clean and pick the meat from two large California crabs, being careful not to have the pieces too small. This will be enough for eight persons. In using the Eastern crab, which is much smaller, four times as many will be required. Sprinkle with salt and pepper and a dash of cayenne. Fry two good-sized onions in a large tablespoonful of lard, until transparent. Add four large tomatoes, skinned, and a sliced sweet green pepper from which the seeds have been taken, and a slice of ham cut in dice. Cover with three quarts of boiling water and simmer for one-half hour. Then add two pounds of young okra, from which the stems have been cut and sliced into inch lengths; add the crab meat. Simmer until tender and gelatinous; add a tablespoonful of butter, rolled in flour, and one-half teaspoonful of kitchen bouquet. Bring to a boil and serve with rice.

SOFT-SHELL CRABS À LA CREOLE — Clean six soft-shell crabs and dredge well with flour; drop them into a large pot containing one-half cupful of boiling lard, one clove of garlic, one large tomato cut up and one-half teaspoonful of kitchen bouquet. When the crabs have cooked for five minutes, add about one quart of boiling water; let this stew for at least an hour. Now add one pound of picked shrimps, also well rolled in flour, and salt to taste. Cook this twenty minutes, then season with the following: One-half gill of olive oil, one sliced lemon, one teaspoonful of made mustard, one tablespoonful of Worcestershire sauce, one teaspoonful of pepper sauce, a few mixed spices, and one-half pint of claret. Beat this all together and stir into the broth.

Let this cook until the gravy is quite thick, one-half hour being usually enough. Last, drop in one dozen large oysters and cook for five minutes. Serve with toasted crackers.

SHRIMP GUMBO—Shrimp gumbo is made in the same way as the crab gumbo, except that you substitute one pound of picked shrimps for the crab, and use only two large tomatoes.

CRAB JAMBALAYA—Slice two onions and one clove of garlic very fine and fry until transparent in two tablespoonfuls of butter; add one heaping tablespoonful of flour and cook for two minutes. Then add three large tomatoes, which have been skinned, and one chopped green pepper; simmer for fifteen minutes. Add two quarts of stock and, when it has come to a boil, the meat of two large crabs (about one pint), and one cupful of well-washed rice. Boil for one-half hour longer, and serve hot.

CRAB SOUFFLÉ—Make pint of rich cream sauce, add the yolks of three eggs, and beat well, then a dash of cayenne and a cupful of grated New York cheese; now add one pint of crab meat, finely picked; then fold in the whites of the eggs, well beaten, pour into a baking-dish and bake in a quick oven.

SOFT-SHELL CRAB AS PREPARED IN AN ITALIAN MONASTERY—Wash carefully six live soft-shell crabs and throw them into a bowl containing one pint of milk and three beaten eggs. Let them stand until they have consumed the liquid, then roll in fine cracker crumbs and fry in boiling lard. When done, serve with bunches of fried parsley.

Fish

PLANKED SMELTS — Butter a hickory or oak fish plank quite generously; place the cleaned and seasoned smelts, upon which lemon juice has been squeezed, on the plank; arrange the smelts in the form of a large fish, and put plenty of butter on them; garnish with mashed potato roses (made with pastry bag and tube), sprinkled with bits of butter and finely chopped parsley; put plank in oven and bake until potatoes are browned slightly. Before bringing plank to the table, place sliced cucumbers and tomatoes, dressed with oil and vinegar, between the roses.

ESCABECHE — Parboil two pounds of any white, firm fish, cut in fillets; place them in a salad bowl and pour over three tablespoonfuls of oil, one of vinegar, a teaspoonful of salt, a little cayenne pepper, bits of orange peel cut thin, one teaspoonful onion juice, two bay leaves, one sliced green pepper, and a sprig of thyme; mix all well and let stand several hours before serving. Garnish with sliced orange.

FLOUNDERS À LA MAJOUEZ — Place the fish in a baking-dish of fireproof ware, with a large tumbler of white wine, two tablespoonfuls of butter and one teaspoonful of salt; put in a hot oven and cook until done; pour off the gravy and add the yolks of three eggs which have been beaten into a pint of cream. Add a dash of cayenne, simmer (not boil) for two minutes, pour over the fish, and serve.

FISH COURT-BOUILLON — Fry one large onion, thinly sliced, in a tablespoonful of lard. When transparent add one tablespoonful of flour and cook for two minutes; then add one-half can of tomatoes (or four large, fresh ones), one large cupful of boiling water, the same of claret, one tablespoonful of butter, cayenne and salt to taste. Cut either striped bass, halibut or barracuda in pieces large enough for one portion and simmer in the court-bouillon until tender. Place the fish on pieces of dry toast and cover with the sauce. Garnish with sprays of parsley, and serve very hot.

STEWED FISH — Slice one large onion and cook without browning in two or three tablespoonfuls of olive oil. When transparent, add two pounds of any kind of white fish, cut in pieces. Add salt and

cayenne, and cover. Simmer from twenty to thirty minutes. Beat together the yolks of twelve eggs; add the juice of two lemons and one tablespoonful of vinegar. Stir into this very slowly some of the hot fish broth and a tablespoonful of chopped parsley. Pour this over the fish and simmer until the sauce thickens. Be careful not to boil it, as the sauce would curdle.

CLAMS AND RICE—Chop fine one onion and a small piece of ham or pork, add a little Spanish saffron water, a bruised clove of garlic and one cupful of tomatoes; stew all together for a few minutes, then add a pint of well-scrubbed small clams, still in the shell; steam with the dish tightly covered for a half-hour, then add one cupful of well-washed rice and about one pint of water. Season with salt and cook until the rice is done.

LOBSTER À LA CARDINAL—Make a pint of cream sauce, using either white stock, fish stock or cream. To this add the yolks of two eggs, the juice of one lemon and a little carmine for coloring. Then add, little by little, one-fourth of a pound of butter. Cut the flesh of a two-pound lobster into cubes, and add it to the sauce. Have ready a buttered mold, line it with one inch of boiled rice, fill with the lobster, cover with rice, and steam for one-half hour. When done, garnish with broiled tomatoes, and serve.

SHRIMP FRITTERS—Make a batter of three well-beaten eggs, a pinch of salt, one-quarter cupful of milk, one tablespoonful of melted butter. Chop slightly with a silver knife one-half pound of picked shrimps, and stir into the mixture, adding enough stale bread crumbs to make a stiff batter. Drop by the spoonful into boiling fat, and fry a light brown. Drain on paper and serve hot, with a rich cream sauce which has been colored with a little tomato or anchovy sauce.

SAUCE FOR BARRACUDA—Brown a chopped onion in one tablespoonful of butter, sprinkle in two tablespoonfuls of flour, stir and add one cupful of claret, one-half teaspoonful of kitchen bouquet and

a bunch of parsley, chopped fine. Simmer slowly one-half hour and then pass through a sieve into another saucepan; add, little by little, one-half pound of butter and two chopped anchovies. When thoroughly hot, serve in a well-heated saucedish. Garnish the fish with slices of boiled beet and parsley.

BAKED HALIBUT—Put slices of halibut into a baking-dish; add a little white wine and water, small pieces of butter and salt and a very little cayenne. Place in the oven and bake in a fire-proof baking-dish. For the sauce, blanch some finely chopped young onions, put them in a saucepan with an equal amount of shrimps, add white wine, salt and cayenne, a tablespoonful of Worcestershire sauce and a lemon cut in thin slices. Cook gently for ten minutes, then add a tablespoonful of butter rolled in a little flour. Bring to a boil, remove from fire and stir in the yolks of two eggs. Pour the sauce over the fish, and serve.

TURBAN OF FISH—Take one pound of boiled striped bass or halibut and rub it through a colander; add one cupful of bread crumbs which have been soaked in milk and drained as dry as possible, one-half cupful of thick cream, one-half teaspoonful of salt, one teaspoonful of lemon juice, one teaspoonful of Worcestershire sauce, a pinch of mace and a dash of cayenne. Then fold in the beaten whites of four eggs, turn into a turban mold and steam for twenty minutes. Serve as hot as possible, and fill in the centre with green peas. Pour around the form a rich cream sauce, well flavored with anchovy sauce.

SOLE NEAPOLITAN—Clean a fine sole, season with salt and pepper, and place in a well-buttered, fire-proof platter, dark side down. Put into the dish one tablespoonful of butter, mixed with a teaspoonful of flour. Chop fine one white onion, one shallot, a little chives, one tablespoonful of chopped parsley, and one tablespoonful of dried mushrooms, which have been soaked in one cupful of boiling water for one hour, and then chopped. Put into a saucepan one tablespoonful of butter. When melted, add the above seasonings and a few drops of kitchen bouquet. Cook for two or three minutes, then

add one cupful of white wine and a few spoonfuls of the mushroom liquor, and boil ten minutes. Pour this over the fish, and bake about fifteen minutes in a moderate oven. Serve in the same dish.

MEXICAN COD — Fry a clove of chopped garlic in three tablespoonfuls of Sierra Madre oil for a minute, then add one pound of potatoes which have been peeled and cut in small pieces, and fry brown. Then add one pound of picked codfish (which has been soaked in water overnight), one can of strained tomatoes, a little marjoram, one cupful of vinegar, and the pulp of four large, sweet red peppers, which have been soaked and mashed through a colander. Cook slowly for two hours.

FISH À LA GUAYMAS — Cut any firm, white fish into slices three inches square; marinate for two minutes in one tablespoonful of Sierra Madre olive oil, one-half tablespoonful of vinegar, a few drops of onion juice, salt and pepper to taste. Spread each slice with some of the pulp of red sweet peppers (boiled and rubbed through a colander), and a spoonful of grated cheese, mashed to a paste with the yolk of an egg. Roll and tie with a thread, dip into a batter, and fry in hot lard until brown. Serve with a Spanish sauce.

POTOMAC HERRING — Wash two salted Potomac herring well and soak overnight in two quarts of water. Dry carefully, roll in cornmeal, and fry a delicate brown. Serve with soft cornbread.

OYSTER BUNDLES — Cut nice, even slices of the breast of either boiled or roast turkey; spread over each piece a thin slice of boneless bacon, and put on top of each piece of bacon a large oyster; roll up each slice of turkey, with the bacon and oyster inside so as to form a little bundle, tie each of these securely, place in a baking-pan and bake them long enough to cook the bacon, basting frequently with a little melted butter. Serve in a dish garnished with parsley. Rich, brown gravy should be served with these bundles.

Fish Sauces

SPANISH SAUCE—Melt two ounces of butter in a saucepan, with two ounces of flour, and cook until brown. Stir in slowly one pint of bouillon, one and a half ounces of lean ham, one carrot, onion, stick of celery, cut up, two cloves and bay leaves, pinch of salt and cayenne, and stir until it begins to boil. Simmer gently for an hour, and strain.

GARLIC SAUCE—Grate a clove of garlic, and add the yolk of one egg; rub smooth, and add one tablespoonful of bread crumbs which have been soaked in milk and squeezed dry, a pinch of salt and cayenne pepper. Stir in from seven to eight spoonfuls of olive oil and the juice of one lemon. If it is too thick, add a little water.

MAYONNAISE VERTE—Take the yolks of two raw eggs, the yolk of one hard-boiled egg, three gherkins, two anchovies, large bunch of parsley chopped very fine, salt and cayenne to taste. Put all the ingredients (except the raw eggs) into a mortar and mash thoroughly; then pass through a sieve, add the eggs and a small quantity of mayonnaise, and a dash of tarragon vinegar.

SALZA—Take a cupful each of tomatoes, onions and green peppers (from which the seeds have been removed); scald and skin the tomatoes, and skin the peppers by blistering on a hot stove. Chop all together, adding salt and enough olive oil to moisten. This can be eaten hot or cold on fish or cold meats.

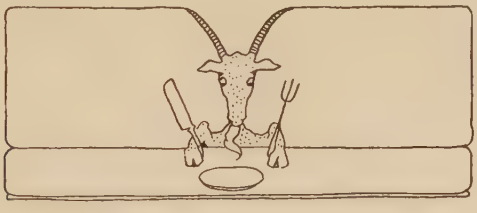
CHILE SAUCE FOR FISH—Mash to a paste one clove of chopped garlic and two red peppers, softened in boiling water and rubbed through a sieve; add a little of the water, salt, and one tablespoonful of vinegar. Have heating in the frying-pan one cupful of olive oil, and add the pepper pulp. Cook any fish in this sauce.

KAIHELO OR FISH SAUCE (Hawaiian)—Grate a cocoanut and place the meat in a sauceboat. Chop one pound of cooked shrimps, moisten with the cocoanut water, put in a cheese-cloth and squeeze every bit of the juice over the cocoanut, and serve.

Fish Sauces

GENOESE FISH SAUCE — Fry one tablespoonful of butter in one tablespoonful of flour until light brown; add one cupful of water in which the fish has boiled and one cupful of claret. Reduce by boiling, and add one tablespoonful chopped parsley, half a canful of mushrooms, and one shallot, all chopped fine, and simmer a few moments. Then add, bit by bit, two tablespoonfuls of fresh butter, stirring all the time, and serve.

SAUCE ITALIENNE — Chop fine one tablespoonful of parsley, one shallot, half a canful of mushrooms, and, if liked, a little garlic. Put all in a saucepan with a glassful of white wine, and half a teaspoonful of kitchen bouquet. Reduce, and add salt and cayenne pepper to taste; a tablespoonful of olive oil, and one cupful of bouillon. Simmer gently, and thicken with a tablespoonful of butter, rubbed in the same amount of flour.



Eggs

EGGS À LA BONNE CUISINE — Cut four hard-boiled eggs in half, scoop out the yolks, and rub to a paste, with a tablespoonful of butter, and one teaspoonful of anchovy paste, one pinch of curry powder and one teaspoonful of chutney. Fill the whites of the eggs with this, fry some rounds of bread a golden brown, and when cold spread with the remainder of the paste. Place one-half an egg on each round, and, with a pastry tube, garnish with a little cooked spinach that has been rubbed through a sieve with a little butter.

EGGS À L'ARDENAISE — Beat to a stiff froth the whites of six eggs, seasoned with one-half teaspoonful each of onion juice and chopped chives, and one teaspoonful of finely chopped parsley, salt and pepper to taste. Butter a fire-proof dish and turn in the eggs, and pour on top very carefully four tablespoonfuls of thick cream. Place at equal distance the unbroken yolks, and bake quickly in the oven until the yolks are well set. Serve in the same dish.

TOMATOES AND EGGS — Cut three or four firm, round tomatoes in half, and place them in a fire-proof baking-dish, skin down. Add one tablespoonful of water and bake until tender. Remove from oven before they lose their shape and scoop out a good portion from each. Break two eggs into a saucepan, add a teaspoonful of butter, wineglassful of cream, little onion juice, one tablespoonful of grated Parmesan cheese, pinch of salt, pepper and sugar, and whisk all until thick and creamy. Fill tomato cups with custard, decorate with a sprig of parsley. Serve very hot on toast.

EGGS À LA STORK— Melt one large tablespoonful of butter in the blazer of the chafing-dish; add one tablespoonful of flour, and cook for two minutes; then stir in one pint of milk. Stir until it thickens and is perfectly smooth; then add one teaspoonful of salt, a dash of Paprika, one teaspoonful of Worcestershire sauce, and one cupful of grated cheese; stir until the cheese is melted, and then reduce the flame and break carefully on the sauce as many eggs as desired; cook very slowly until the eggs are well set. Serve on pieces of toast, not too dry. With this drink the Schlitz which has made Milwaukee famous.

Eggs

FRICASSEED EGGS — Boil six eggs for five minutes; lay them in cold water and remove the shells carefully. Roll them in flour; then in egg, to which has been added one-half teaspoonful of oil and same of vinegar, a few drops of onion juice and a teaspoonful of chopped parsley, a grating of nutmeg, and salt. When quite covered, roll in vermicelli, broken to fine bits, and fry in deep lard. Serve with sauce made as follows:

Italian Sauce — Fry together one tablespoonful of butter and one of flour until brown; add one-half cupful of white wine and a cupful of bouillon, season with salt and cayenne, and boil about fifteen minutes; add one teaspoonful each of chopped chives and parsley, a few stoned olives and chopped mushrooms, bring to a boil again and pour over the eggs.

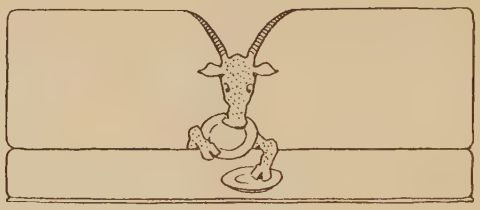
EGG TIMBALES — Allow one egg for each timbale. To four eggs, slightly beaten, add one-fourth cupful of cream, a few drops of onion juice, and one-fourth teaspoonful of salt and a dash of Paprika. Turn the mixture into small buttered molds; set in a pan of hot water, and cook until firm. Turn from the mold, and serve with a mushroom or shrimp sauce.

SPANISH ONION RAREBIT — Boil two large onions until very soft, drain, chop, and return to the saucepan with a small piece of butter, milk, salt, pepper, dash of Tabasco sauce, one teaspoonful of made mustard, and one-half cupful of grated cheese. Stir until hot, and serve on toast. It should be the consistency of custard. Serve with Schlitz beer, after the manner of an ordinary Welch rarebit.

EGGS À LA DURANGO — Boil six dried Spanish peppers twenty minutes. Drain, remove the seeds, and skin and chop fine. Fry in a spoonful of lard with half a chopped onion, and one clove of garlic (if liked). Add one cupful of well-washed rice and cook until dry; then cover with soup stock and cook until tender. Add a lump of butter, and salt to taste, and break half a dozen eggs on top of rice, and scramble. Serve on a hot dish. Omit the eggs and use as a stuffing for chicken or duck.

Eggs

SCRAMBLED EGGS AND MUSHROOMS — Clean and break into pieces half a pound of fresh mushrooms. Dredge with flour, sprinkle with salt and a little cayenne pepper; melt four tablespoonfuls of butter, add the mushrooms, cook two minutes; then add two tablespoonfuls of cream, and cook five minutes. Beat four eggs slightly, and pour over the mushrooms and cook until the eggs are of a creamy consistency, stirring constantly. Serve on toast.



Entrées

ALBONDIGAS — Mix together two pounds of beef, veal or mutton, two mashed and skinned tomatoes, one-half an onion, chopped fine, one-half cupful of scalded corn-meal, pepper and salt to taste. Bind with one or two eggs and form into balls the size of a walnut. Roll these in flour and boil in a good beef broth, slightly thickened. From fifteen to twenty minutes will be required for cooking.

DEVILED CHOPS — Mix together well one tablespoonful of butter and one teaspoonful each of made mustard, French mustard, hot chutney, grated horseradish ; add the juice of a lime, a little Chile vinegar, salt, Paprika and cayenne pepper, and a few drops of onion juice. Rub this well into thick English mutton chops, broil rare and put the rest of the sauce over them in a very hot dish.

SPANISH TONGUE — Boil a fresh tongue and when cold cut in thin slices. Take one pound of sweet red peppers and boil with a pinch of salt. When tender drain, remove the skin and rub through a colander. Add some salt, one teaspoonful of onion juice, and fry in lard five minutes. When cold mix with two tablespoonfuls (or less) of vinegar and one pound of ripe olives, pour over the tongue, and serve.

FRITURA MIXTA — Take equal portions of breast of veal and chicken, calves' brains, kidneys and artichoke hearts. Mince very fine together, add one egg, season with salt and pepper, and make into small cakes. Dip each into batter and fry in Sierra Madre olive oil. Serve on a bed of spaghetti, mixed with a good sauce.

ANDALOUSIAN TRIPE — Soak one pound of tripe for twenty minutes in salted water in which a lump of washing soda has been dissolved. Wash well and boil until tender in one quart of water, with one onion stuck with cloves, one clove of garlic, two bay leaves, two green peppers sliced. Strain and pass the tripe through a meat-chopper; then rub to a paste with two tablespoonfuls of butter, one-half cupful of thick cream, salt and McIlhenny's Tabasco sauce to taste, the pulp of six sweet red peppers (parboiled and rubbed through a colander) and the pulp of three tomatoes. When well mixed add

one teaspoonful of onion juice and three eggs, beaten separately. Pour into a buttered mold, cover, and boil in a saucepan three-quarters of an hour. Turn out on a platter, garnish with stuffed tomatoes or peppers and serve with Spanish sauce.

VEAL CUTLETS À LA TOULOUSE — Cut some pieces of veal and fry in a little butter until brown. Make a purée of one-half pound of Italian chestnuts, by parboiling, skinning, and boiling in a cup of milk until soft enough to rub through a sieve. Cook again with a little milk, one tablespoonful of butter and salt to taste, until it thickens. Cover the cutlet on each side with a spoonful of this purée and lay on ice to stiffen. When cold dip in fine crumbs, then in egg and more bread crumbs, and fry in deep fat. Serve with Bechamel or cream sauce.

LOMO — Cut two pounds of fresh pork loin into nice flat pieces large enough for a portion. Marinate for two hours in a tablespoonful of vinegar, a little chopped tarragon, a clove of chopped garlic, and a chopped pepper (seeds removed), then broil and serve on a bed of mashed potatoes.

BEEF À LA MILANAISE — Have five pounds of the upper round of beef tied in a neat roll. With a carving steel pierce it through in eight or ten places, and insert sticks of macaroni and fat salt pork alternating in the holes. Sear it in hot lard all over, place in a deep casserole or saucepan, and cover with the following sauce: Soak two ounces of dried mushrooms in one pint of hot water for one hour, then drain carefully and chop. Heat two tablespoonfuls of olive oil, and fry in it one large chopped onion until yellow, then add two chopped tomatoes, the mushrooms, two sliced green peppers and the water in which the mushrooms have soaked, one teaspoonful of kitchen bouquet, one cupful of white wine, one cupful of ripe olives, salt and McIlhenny's Tabasco sauce to taste. Simmer all together five minutes, then pour over the beef; cover tightly and bake slowly in the oven, basting frequently. When tender place the beef on a platter and surround it with spaghetti which has been mixed with the sauce. If the sauce has been reduced too much, thin with soup stock.

Entrées

DEVILED MEAT — Make a batter of two tablespoonfuls of dry mustard, three tablespoonfuls of flour, two eggs, salt and cayenne pepper, one teaspoonful of sweet oil and one of vinegar. Cut any kind of cold meat in slices and let soak in this batter, then fry light brown in lard. Pour the batter that is left into one cupful of hot soup stock or water; add a small piece of butter and bring to a boil slowly. When it has thickened, pour over the meat, and serve. Cut gashes in cold turkey legs (the drumstick and second joint), rub this mixture well in, and broil for breakfast.

CHANFAINA OF LIVER — Boil in salted water for three minutes one pound of lamb's liver. Drain and cut in small cubes. Chop fine one onion, one tablespoonful of parsley, six sprigs of mint, add two cloves, a few cumin seeds, one-half teaspoonful of cinnamon, a pinch of Spanish saffron, a dash of McIlhenny's Tabasco sauce, one tablespoonful of olive oil and one cupful of soup stock. Add one cupful of bread crumbs which have been soaked in hot water, drained and highly seasoned. Mix all with the liver and bring to a boil. Serve with Spanish rice.

HACHIS À LA TOULOUSAINE (Italian Hash) — Chop one pint of cold roast beef with a calf's brain which has been parboiled. Add two tablespoonfuls of melted butter and one tablespoonful of anchovy sauce, the yolks of four eggs, salt, pepper and spice to taste. Form into balls, roll in egg and bread crumbs and fry in deep lard. Serve with tomato sauce.

OKRA GUMBO STEW — Cut one and one-half pounds of lamb or veal into small pieces. Fry one sliced onion in two tablespoonfuls of lard a few minutes. Add the meat and brown slightly. Sprinkle with two tablespoonfuls of flour, stir well, cover with water and simmer until tender. When it has cooked an hour add three cut up tomatoes, one sliced green pepper (seeds removed), one-half teaspoonful kitchen bouquet, and one-half teaspoonful of salt. In another saucepan boil for one-half hour two pounds of young okra, from which the stems have been cut, one-half cupful of Lima beans and the corn cut from two cobs. Ten minutes before serving add the vegetables to the stew, thicken if

necessary, and add one-half teaspoonful of sugar. Fill a buttered mold with well-cooked rice, bake in the oven for twenty minutes and turn out on a hot platter. Pour the gumbo around it, and serve. The Lima beans and corn are omitted in some parts of the South.

KIDNEYS LOS ANGELES — Slice two beef or three calf kidneys, after removing the hard centers. Fry four sliced onions in two tablespoonfuls of lard until brown, then add six large tomatoes cut up, six green peppers (seeds removed), chopped, and four slices of bacon. Cook five minutes and add four potatoes cut in thick slices, salt and McIlhenny's Tabasco sauce to taste, the sliced kidneys and enough water to cover. Stew until the kidneys are tender, then thicken sauce with the yolks of six hard-boiled eggs rubbed to a paste with a glassful of sherry and one teaspoonful of Worcestershire sauce. Add the whites of the eggs chopped, and serve with boiled rice.

LIVER AND ANCHOVY — Cut into round pieces and toast on one side as many slices of bread one-quarter of an inch thick as there are persons; spread with butter and then thickly with anchovy paste. Have ready some calves' liver which has been boiled three or four minutes only, passed through a chopper and rubbed smooth. To this add a little thick cream, some onion juice, pepper, salt, mushroom catsup, Paprika and tomato sauce. Mix well, then pile in a pyramid on the toast, cover with mayonnaise or brown sauce, to which a little anchovy sauce has been added, heat through in the oven, and serve.

GRILLADES À LA CREOLE — Cut a thick tenderloin steak into pieces about four inches square. Pour a little Sierra Madre oil over each and let stand a few minutes. Put them in a broiler and cook over the hot coals to sear the meat and keep in the juices; then place them in a baking-pan, sprinkle with one chopped onion, one green pepper sliced (seeds removed), one-half clove of garlic (if liked), one tablespoonful of tomato sauce, juice of one lemon and one-fourth cupful of oil. Cover closely, and when brown turn them. Add a little water to the gravy, boil up, and serve.

Entrées

SAUSAGE AND CABBAGE (Milanaise) — Brown two tablespoonfuls of butter with two of flour in a saucepan, add one pint of boiling water, one teaspoonful of salt, cayenne pepper, a bouquet of herbs, one carrot cut in rounds, one teaspoonful of onion juice, and one-half a small cabbage cut in four pieces. Simmer until the cabbage is nearly tender and the sauce has been somewhat reduced. Fifteen minutes before serving add one-half a pound of sausages and cook until done. Place the cabbage on a platter with the sausages in a row on top and pour over it the sauce. Brussels sprouts can be used instead of cabbage, but must not be cooked so long.

SPANISH FRICO — Half boil enough potatoes to make when sliced one and one-half pints. Line the bottom of a mold with these, cover with minced onions, then with rolled cracker; add small squares of lean beef one-half of an inch thick, cut from the round, and on each piece place a lump of butter, first seasoning the beef with salt and pepper. Repeat the layers until the potatoes and two pounds of steak have been used, finishing with the potatoes. Then add one pint of sweet cream, which should just come to the top without covering the last layer. Put the lid on the mold and steam two and a half hours.

ESTOFADO DE CORDERO — Put six mutton chops in a large frying-pan with one tablespoonful of colór (or lard), one tablespoonful of vinegar, salt, chopped parsley, thyme, cayenne pepper, four whole potatoes, six small onions and one-half pint of water. Cook over a slow fire about twenty minutes. Thicken with flour, and serve.

OYSTERS AND POTATOES — Beat lightly with a fork one pint of hot mashed potatoes. Blanch, chop fine and pound to a paste, with a little thick cream, eight ounces of almonds. Add these to the potatoes. Beat together until creamy, pile on a platter, and garnish with large fried oysters and slices of lemon.

SOUTH PARK SWEETBREADS — Parboil two fine calf sweetbreads and break into neat pieces. Rub to a paste the yolks of four hard-boiled eggs, one-third of a cupful of fresh butter, add one

tablespoonful of brandy. Put in the blazer one tablespoonful each of flour and butter, cook one minute and add a cupful of cream, salt and pepper and nutmeg to taste. Stir till it thickens and then add one-half cupful of sherry and the paste, stirring all the time. When quite hot add the sweetbreads, the chopped whites of the eggs, and reduce the flame. Simmer for two minutes, and serve with hot biscuits or buttered toast.

SWEETBREAD AND OYSTER PIE — Blanch and parboil a pair of fine sweetbreads. Break in small pieces and place half in a pudding-dish, which has been lined with puff paste. Drain a pint of oysters and place a layer on the sweetbreads; pour in a rich cream sauce, then add another layer of sweetbreads and oysters, cover with the sauce, and, lastly, add a top of puff paste. Bake in a quick oven.

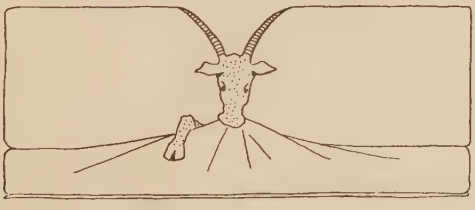
SWEETBREADS À LA BÉARNAISE — Blanch one pound of sweetbreads by soaking first in warm water and then in ice water for half an hour, cut in pieces and place in a saucepan with two tablespoonfuls of butter, salt and pepper; brown on both sides and simmer slowly until tender. In another saucepan boil one-fourth of a cupful of tarragon vinegar with one teaspoonful of hashed shallot, two bay leaves, one-half teaspoonful of onion juice, six whole peppers and a grating of nutmeg, and reduce one-half. Place the saucepan on the corner of the range and add while stirring a little butter and the yolks of three eggs. Put this in a double boiler and add little by little, always stirring, two tablespoonfuls of butter till the sauce is thick; then put in the sweetbreads, and when hot serve on toast.

TERRAPIN — Select cow terrapin if possible. Plunge the terrapin in boiling water for five minutes, then take out and rub off the skin of the feet and throw back into fresh hot water. Boil until the shells show sign of cracking. Remove the under shell first, then cut off the head and claws, and remove the gall and sand-bags very carefully. Cut up the remainder in pieces, not too small, and the intestines quite fine, and be careful to preserve the juice and eggs. For each terrapin, allow the yolks of three hard-boiled eggs, one-third of a pound of the very best butter, one heaping tablespoonful of flour, a wineglassful of sherry and a

teaspoonful of brandy; salt, cayenne pepper to taste, a grating of nutmeg, and one-half cupful of strong beef stock. Mash the yolks to a paste with one-half the butter; put the other half in a saucepan and fry with the flour until a very dark brown, add the beef stock and bring to a boil; then the wine, seasoning and terrapin. Simmer for a few minutes, and, last of all, add the egg paste and the terrapin eggs, and be careful not to boil again. When ready to serve heat in a double boiler, as boiling will ruin the sauce. Serve with big hominy.

BIG HOMINY — Soak two cupfuls of big hominy overnight. In the morning put in a porcelain-lined saucepan with two quarts of cold water, two tablespoonfuls of salt, and boil until tender (three or four hours), stirring occasionally with a wooden spoon. Add a large tablespoonful of good butter, and keep hot until ready to serve.

VIRGINIA HAM — Soak a Smithfield ham in a tub of tepid water, skin side up. In the morning, scrub it well with a brush and trim off any imperfect places, then sew tightly in a strong piece of muslin, and weigh. Allow twenty minutes' boiling to every pound. Place the ham in a large boiler and fill up with cold water, throw in some whole spices and two or three bay leaves. Put on the back of the stove and heat very slowly, occasionally skimming. Simmer gently until it is nearly tender, then remove from fire, and as soon as it is cool enough to handle take off the cloth and skin. Trim away the brown, unsightly underside and place in a dripping pan. Paint the top with cream and cover with powdered cracker crumbs mixed with a little brown sugar. Stick whole cloves in at regular intervals and brown in a quick oven. Serve the following day with a good salad.



Poultry and Game

CHICKEN MILANAISE — Prepare and truss a young chicken, as if for roasting. Put it in a casserole, and pour over it two tablespoonfuls of olive oil, a cupful of white wine, a cupful of bouillon, salt and cayenne to taste, one spoonful of dried mushrooms, soaked in one cupful of water and chopped fine, and one-half can of mushrooms. Cover tightly and simmer in the oven for about an hour, turning the chicken occasionally; add a dozen olives and a tablespoonful of butter, braided, with one tablespoonful of flour, and bring to a boil. Remove the chicken and add about a pint of boiled spaghetti or tagliarini to the sauce. Place the chicken on a platter, surround with the spaghetti, and serve with grated Parmesan cheese.

TURKISH PILAU — Boil a fowl in two quarts of water, to which has been added two onions, cut in quarters, three bay leaves, one tablespoonful of salt, a few whole peppers, three cloves and one stick of cinnamon. When beginning to be tender, remove the fowl and cut all the white meat off in neat pieces. Strain the broth into another saucepan and bring to a boil (there should not be more than a quart of it). Scatter slowly in one cupful of well-washed rice, and boil hard until it has swelled well; then add a cupful of seeded raisins, the cut-up chicken, and a large lump of fresh butter, and simmer on the back of the stove until the rice is thoroughly done, stirring occasionally with a fork.

CHICKEN CURRY (Hindustani) — Slice one medium-sized onion, one clove of garlic, and a small piece of ginger-root, and fry until light brown in three tablespoonfuls of olive oil. Then add two tablespoonfuls of curry powder and one tablespoonful of flour, and cook for two minutes, stirring well; then add three cupfuls of chicken broth, stirring continuously, and simmer for twenty minutes. Strain through a sieve; add salt and pepper to taste and the cream of a cocoanut. Last of all, add the chicken, cut in neat pieces, and pour all into a double boiler, to keep hot until served. Do not let the curry boil after the cocoanut cream has been added, as it may curdle. To prepare the cream, shave off the brown inner skin and grate the meat of a large cocoanut. Pour over it one cupful of milk, let it stand fifteen minutes, and scald. Drain the juice carefully into a

bowl; put the meat in a bag and squeeze out all of the cream. The meat should be quite dry and like snow, and is piled in a dish on the rice-table. This curry sauce can be used with fish, crabs, shrimps, sweetbread, oysters, eggs and kidneys, etc. Milk or fish stock can be substituted for the chicken broth, if a maigre dish is required. Rice is always served with it, and the orthodox rice-table should be used.

CHAUD-FROID OF CHICKEN — Boil two young chickens until tender; let them get cold and carve into neat joints, removing the skin. Make a rich cream sauce of the chicken stock, season with kitchen bouquet and sherry; let simmer gently for an hour, and strain. Dip each piece of chicken in the sauce till entirely covered, and place on ice till quite cold. Serve with lettuce and French dressing.

CHICKEN PICANTE — Cut up a chicken in small pieces. Cover with water, and stew until nearly tender; then add four medium-sized potatoes, cut in halves, and boil slowly. Half an hour before serving fry two sliced onions brown in two tablespoonfuls of hot lard; add the pulp of six large, sweet red peppers (soaked overnight and pressed through a colander); cook for two minutes, then add two tablespoonfuls of olive oil, and when very hot add one cupful of cheese, cut in small pieces. Stir until the cheese is melted, then pour over the chicken and potatoes and bring all to a boil, stirring to keep from burning. Serve very hot.

CHICKEN DAUBE — Stuff a young fowl with forcemeat, made of one pound of sausage-meat, one-half pound of cold, lean veal or tongue, cut in inch strips, and one pint of bread crumbs, soaked in milk, and then squeezed as dry as possible. Season with one teaspoonful of onion juice, one teaspoonful each of powdered sage, thyme, cloves and allspice, salt and cayenne pepper to taste. Truss carefully, and brown the chicken in a tablespoonful of lard; put it in a saucepan, cover well with water, add a bunch of soup vegetables, a calf's foot and two bay leaves; cover and simmer until the chicken is tender; then remove from the pot and place in rather a small mold. Strain the broth and skim off the grease carefully. There should be at least one pint of liquid. To that add about one-

half teaspoonful of kitchen bouquet, the juice of one lemon, one-half cupful of white wine, and one-half tablespoonful of gelatine, dissolved in a little warm water. Bring to a boil, strain through a cloth, pour around the chicken, and put on ice. Turn out on a platter, on a bed of lettuce leaves, and serve with mayonnaise dressing.

SMOTHERED CHICKEN — Split a young roasting chicken down the back and lay it, breast up, in a baking-pan or a casserole. Spread with a layer of butter, pepper and salt, and pour over it a cupful of boiling water. Cover closely, and cook in the oven about an hour. If nearly tender, pour over it one cupful of thick, hot cream, and two cupfuls of fresh mushrooms; cover again, and cook from fifteen to twenty minutes longer. Place the chicken on a hot platter, stir the gravy well, and, if necessary, thicken it with a little flour, pour over the chicken, and serve. Oysters can be substituted for the mushrooms. Cook quail the same way.

CRÈME DE VOLAILLE — Pass the white meat of a fowl through a chopper, then rub it through a sieve. Work into the pulp, one at a time, the yolks of three or four eggs and one gill of thick cream (or cream sauce). Season with white pepper, salt and grated nutmeg. When perfectly smooth, butter a mold and decorate bottom and sides with thin slices of truffles, then pour in the mixture, to which has been added the beaten whites of the eggs. It should only half fill the mold. Cover tightly and boil for one and one-half hours in a saucepan half filled with boiling water. Serve with a rich cream sauce, to which have been added thinly sliced truffles.

BLANQUETTE OF TURKEY — Heat one tablespoonful of best butter in the blazer of the chafing-dish; stir in one dessert-spoonful of flour, and cook for two minutes; then add one-half cupful of highly seasoned white stock, one-half cupful of thick cream, a dash of lemon juice, salt, Paprika and grated nutmeg to taste, and a few drops of onion juice. Reduce the flame and simmer three minutes; then add one pint of breast of cold turkey, cut in small pieces, and cook five minutes more. Stir in the well-beaten yolks of two eggs, and serve at once.

Poultry and Game

MARYLAND CHICKEN — Select young chickens, if possible; if not, parboil older ones. Cut each chicken into six pieces; dip each piece in milk, and then roll in flour. Fry some pieces of salt pork, and when the dripping is very hot put in the chicken. Cover and put on the back of the stove, where it will cook slowly. When brown on one side turn and brown the other. When the pieces are done remove them to a hot dish; add to the dripping in the pan two tablespoonfuls of flour, and stir until smooth; then add one pint of rich milk or cream and stir until it thickens; add a tablespoonful of finely chopped parsley and pour over the chicken, and heat. Always serve with rice and, if possible, with corn fritters.

CHICKEN À LA BORDEAUX—Take young squab chickens, about the size of quail, and stuff with chopped celery, a small onion and seasoning. Bind the chicken with very thin slices of breakfast bacon and put in a pan; add a cupful of hot water, a tablespoonful of butter for each chicken, a few small salad onions, a very little salt, pepper, and a few dried herbs. Cover tightly, place the pan where it is not too hot, and stew until tender. Usually it will take from three-quarters of an hour to an hour. When very tender, remove, take off the bacon jacket and put in a hot oven until browned, basting frequently with the gravy. If necessary, a little more water can be added before putting in oven. When done, pour the gravy over the chicken, and serve with a water-cress salad.

FRITTER BATTER — Pour one tablespoonful of oil in a cup and half fill it with warm water. Have one cupful of sifted flour in a bowl, and mix it slowly with the water until perfectly smooth. Make a soft batter, adding more water if necessary, then beat in very hard the yolks of two eggs, and, last, the whites beaten to a froth, and a pinch of salt. This batter can be used for any kind of fritters.

HAWAIIAN CHICKEN — Cut up a fat young fowl, as if for fricassee, put it in a saucepan and cover with water; simmer until tender. The Hawaiian recipe calls for a pint of cooked luau to be added to the chicken at this point, but spinach which has been boiled and drained

is a palatable substitute. When the chicken and spinach have boiled five minutes, add the cream of one cocoanut. Just bring to a boil and remove from the fire; add pepper and salt, the latter very carefully, to prevent curdling. The chicken must not boil hard after the cocoanut cream has been added. Serve with rice. Prepare the cocoanut cream as follows: Break a cocoanut into pieces, shave off the brown skin, and grate the meat. Put in a saucepan with one-half pint of milk, and heat slowly. When about to boil, drain off the cream and put the meat in a cheese-cloth bag, squeeze until the juice has been entirely extracted. The pulp is thrown away. This gives a delicious flavor to the chicken.

CHICKEN À L'ITALIENNE — Cut the remains of cold chicken (or turkey) into pieces about an inch long and marinate them in a bowl containing one tablespoonful of Sierra Madre oil, one teaspoonful of tarragon vinegar or lemon juice, a few drops of onion juice, salt and pepper. At the end of half an hour sprinkle with finely chopped parsley, dip them in fritter batter and fry in boiling lard. Drain on a brown paper, and serve with or without an Italian sauce.

In some parts of Italy this dish is made of several kinds of cold meats, poultry, game, brains, etc. (the greater the variety the better), served on the same platter, and in Spain all kinds of cold vegetables are fried in batter and served together.

PIGEON À LA CREOLE — Clean and wipe dry three pigeons and cut each into four pieces. Marinate them in half a cupful of Sierra Madre olive oil for fifteen minutes. Drain off the oil into a frying-pan. Chop one onion, one clove of garlic (if liked), a green pepper (seeds removed) and a tablespoonful of parsley. Fry in the oil until transparent, and then add the pigeons and sear them all over. Put all of this in a casserole with a can of tomatoes, salt, Paprika and cayenne to taste, one tablespoonful of finely minced salt pork, half a cupful of sliced olives and a pint of good stock. Cover tightly and simmer in the oven an hour and a half. Five minutes before serving moisten a tablespoonful of browned flour with a little of the gravy, stir into the stew, and when it thickens sprinkle with Parmesan cheese, garnish with croutons and serve in the same dishes.

Poultry and Game

SALMI OF QUAIL — Split two plump quail down the back. Heat two heaping tablespoonfuls of butter in the blazer of the chafing-dish, put in the birds and brown on one side, turn and brown on the other, then add one gill of highly seasoned broth, one gill of port or claret, one tablespoonful of mushroom catsup, salt and pepper to taste, cover and simmer until tender.

CHICKEN PORTUGUESE — Into the bottom of a casserole put a piece of pork rind. On this stand a tender roasting chicken, trussed; add four ounces of butter, salt, and cayenne to taste, and a few drops of kitchen bouquet. Then add the following vegetables, chopped fine: Two onions, two young carrots, one-half head of celery, two Chiles, two bell-peppers, seeds removed, and one cupful of soup stock. Cover the casserole, and cook quickly for forty minutes. From time to time baste the chicken with a spoonful of the gravy; then add two tomatoes, skinned and sliced, and cook for thirty minutes more. Serve in the casserole.

MOBILE BAY GUMBO — Cut in pieces three fat young squirrels. Cover with a quart of water and add a slice of lean ham cut in dice, a carrot and onion sliced, pieces of celery, two sliced tomatoes, two cut up green peppers (seeds removed), a bay leaf and some sweet herbs. Simmer until tender and then add two pounds of nice okra, cut in half. Stew until tender. Thicken with a little butter and flour braided together. Then add one pint of oysters from which the liquor has been drained. Simmer for three minutes, and serve in a deep platter surrounded with rice.

SALMI OF DUCK WITH OLIVES — Roast for eight minutes two sprig-tail ducks. Cut off the breast, wings and legs, and put the carcasses into a saucepan with a dozen cloves, one onion and half a dozen stalks of celery. Cover with water and simmer to make a good gravy, then strain. Put in a saucepan the meat, two ounces of butter, the gravy, salt, pepper, cayenne, half a head of celery cut in small strips, one teaspoonful of currant jelly and one dozen stoned olives. Cook gently ten minutes, add a piece of butter rolled in browned flour, stir until smooth. Simmer five minutes, then serve with boiled or fried hominy.

Poultry and Game

CHICKEN WITH OYSTERS — Stuff a fat young chicken with oysters, add two ounces of butter, salt, pepper, and a little mace to taste. Truss carefully and place in a tin pail with a tight cover. Stand the pail in a bath of boiling water; boil an hour or longer. When tender, lay the fowl on a dish and pour the gravy into a saucepan. To this add more oysters, two hard-boiled eggs, sliced, a grating of nutmeg, salt and pepper to taste, a cupful of cream and some thickening. Bring to a boil and pour over the chicken.

SPANISH PIE — Take one pint of cold chicken, duck, or any game. Cut it into flakes and place it in a pudding-dish which has been lined with a thin crust. On the layer of meat place a layer of sweet red peppers (seeds removed) cut in slices; next, a layer of thinly sliced bologna sausage, and so on until the dish is full. Over this pour a glass of claret into which has been rubbed two tablespoonfuls of flour. Cover with a thin crust of pastry, and bake.

Macaroni, Rice, Etc.

SPANISH RICE — Chop one white onion fine, brown it in two tablespoonfuls of lard, then add one pepper chopped fine and a half pound of well-washed rice; stir constantly until the rice is slightly brown, then add three cupfuls of bouillon, one heaping spoonful of salt, a dash of cayenne pepper and a pinch of Spanish saffron. Boil until the stock is quite absorbed by the rice, which should be rather dry.

NEAPOLITAN RICE — Boil a slice of bacon and a pinch of Spanish saffron in a quart of water for five minutes. Sprinkle in one tablespoonful of grated Parmesan cheese, and then one cupful of well-washed rice. Do not stir after the water has begun to boil, and when it is tender put it in a greased mold and dot a few pieces of butter over it. Place in the oven for a few minutes, turn out on a dish, and serve.

CHILÉLY À LA ROSELEAF CLUB — Grate or chop four ounces of New York dairy cheese; rub to a paste with one-half ounce of butter, one teaspoonful of made mustard, two tablespoonfuls of thick cream, a dash of McIlhenny's Tabasco sauce and a little cayenne pepper. Stir in a chafing-dish over hot water until nearly melted, and then stir in quickly the following sauce which has been made in another saucepan: Scald and skin three tomatoes, cut in small pieces, add one white onion and one bell pepper (seeds removed) chopped fine, and cook over a hot fire ten minutes. If there is much tomato juice, pour away some of it, as this must not be watery. After it has been added to the cheese stir until thoroughly mixed, and serve with Schlitz beer.

FRIJOLES — Wash well one pint of small red beans, cover with two quarts of cold water and bring to a boil slowly. Drain the beans and cover again with cold water, and boil, and then again. The third time, add only enough water to cover the beans about one inch. Add two large tablespoonfuls of lard or dripping, one pounded clove of garlic (if liked), one large Spanish onion sliced, two Chile peppers broken, with some of the seeds removed (unless it is desired to have the beans very hot), and five slices of bacon. Simmer slowly on the back of the stove all day, stirring occasionally with a wooden spoon to thicken the gravy. When done it should be of the consistency of mush, with

the beans partly broken. Half an hour before serving pour the desired quantity into a Mexican earthenware pot. Pour over it one teaspoonful of Sierra Madre olive oil and simmer until needed. If you cook the beans rather dry and let them get cold, you can cover spoonfuls with batter and fry in hot lard.

ITALIAN MACARONI, SPAGHETTI, TAGLIARINI, ARIGATI, ETC. — Have a large saucepan full of well-salted boiling water; add one-half pound of macaroni, spaghetti, tagliarini, lasagna, or any other paste, in unbroken lengths, and let it boil until tender. When it is cooked take it out and drain in a colander, then pour the mushroom sauce over it, heat with two ounces grated Parmesan cheese, and mix with two forks.

POLENTA — Melt a large spoonful of butter in one quart of boiling water. Wet one pint of cornmeal with a very little cold water, add one spoonful of salt, then stir in slowly the boiling water. Bring it to a boil stirring continuously until the meal is cooked and has lost its raw taste. It should be thick enough to make into a ball. Lay aside to cool; when quite cold cut into thin slices and put a layer on the bottom of a pudding-dish, dot it with butter and thin slices of cheese, then more mush, cheese and butter until the dish is full; have the last layer cheese, and bake in a quick oven from twenty to thirty minutes.

COLÓR — Heat one pound of lard until it stops fizzing and then drop in three large dried red peppers, and cook till crisp. Take them out, crush well and add to three tomatoes which have been cooking in a little water. Stir this mixture into the lard and boil, then strain into a glass jar and cover tightly. Use a spoonful of the colór to flavor and color stews, gravies, etc.

RICE À LA MILANAISE — Wash a half pound of rice thoroughly and boil until tender in a quart of boiling water salted. When it has swelled well pour off the water, and drain. Brown in one-fourth pound of butter, one chopped onion and add a little salt, cayenne pepper, the

rice, and a quarter of a pound of grated cheese, mixing together with two forks. Pour in a buttered mold and bake in the oven for a quarter of an hour; turn out on a platter and garnish with poached or fried eggs.

MUSHROOM SAUCE — Put one ounce of dried mushrooms to soak in a cupful of boiling water and let stand for an hour; then take a frying-pan and place in it about two ounces of onion chopped up with a little parsley and fry in four tablespoonfuls of olive oil for about two minutes. Having done this take the mushrooms and press the water out of them, chop them with a knife, add them to the onion and fry for another minute; then add water in which the mushrooms were soaked, a little tomato sauce, salt, pepper and spices, and let the whole boil slowly for half an hour.

RAVIOLI — Make a paste of two cupfuls of flour, two eggs, one-half teaspoonful of salt, and water enough to make a stiff dough. Knead well and roll out into a sheet as thick as very thin cardboard. Cut it in half and proceed as follows: Place one teaspoonful of farce in regular rows on the paste two inches apart. Moisten the upper part of the paste and place carefully on top of the lower piece, pressing the two together with the fingers or with a ravioli rolling-pin, forming small cushions between. Cut through the rows down and across with a pastry knife in such a way as to leave pieces about two inches square. Place the ravioli on a board covered with a clean piece of muslin, near the stove, and dry thoroughly. When needed poach them, a few at a time, in clear bouillon for ten minutes. When all are done place in a tureen and pour the soup over the ravioli; add a few spoonfuls of grated Parmesan cheese, and serve.

FARCE FOR RAVIOLI — Take one cupful of cold chicken, veal or fish, chop very fine and rub to a paste, with one calf or two sheep brains, parboiled; add one cupful of bread crumbs which have been soaked in milk and then squeezed dry, one teaspoonful of onion juice, one-half teaspoonful of salt, a grating of nutmeg, dash of cayenne and thyme, and rub well together. Have ready one cupful of spinach which has been boiled, drained and chopped; stir the spinach into the paste, add the yolks of two eggs, beat for two minutes.

Vegetables

ASPARAGUS À LA MILANAISE — Cut the tops of medium-sized asparagus into two and a half inch lengths. Tie them in bundles and cook in salted water for ten minutes. Drain and arrange on a fire-proof platter neatly, and cover with a rich cream sauce. Sprinkle grated Parmesan cheese thickly over the top and brown in a quick oven.

TIMBALE OF SPINACH AND GREEN PEAS — Cook separately one-half pound each of spinach and green peas. After draining very thoroughly, mash the vegetables through a fine sieve, also three slices of white bread, previously soaked in soup stock and squeezed dry; add salt, pepper and Paprika to taste, one-half cupful of cream, yolks of three eggs, and, lastly, the whites of three eggs beaten stiff and folded in lightly. Butter the bottom and sides of small timbale molds and dust with cracker crumbs. Fill two-thirds full with the above mixture and bake for twenty minutes in a pan set in warm water.

ARTICHOKES GENOESE — Trim four good-sized artichokes; remove some of the tough outer leaves and cut off half the tops. Boil in soup stock until tender; then drain, cut in quarters, and serve with the following sauce: Put in a saucepan one tablespoonful of butter and one of flour; cook for two minutes, and then add pepper and salt, one cupful of bouillon, one teaspoonful of tarragon vinegar and simmer a few minutes, and just before serving stir in the yolks of two eggs.

FRIED ARTICHOKES (Italian) — Wash well four tender young artichokes, cut off the stems and all the tough, outside leaves and thorny points; then cut in quarters, or, if large, in eighths, and marinate in French dressing, dip in batter, and fry in boiling oil until brown. Summer squash and cauliflower are treated in the same manner.

ZUCCHETTI (Italian Squash) — Parboil six of the long Italian squash, cut in two lengthwise, and scoop out part of the interior. Beat eight eggs together, and add one cupful of grated Parmesan cheese, one cupful or more of stale bread crumbs (soaked in milk and drained dry), and two

sprigs of thyme, chopped very fine. Stir all well together and add a little salt and one teaspoonful of olive oil. This mixture should be as thick as breakfast mush. Into each piece of squash pour one tablespoonful of olive oil, and fill with the mixture, and bake until brown.

ARTICHOKE FRICASSEE — Clean young artichokes, cutting off the stalks, all the outer leaves and thorny ends; then cut in thin slices, throw them into fresh water, drain, and place in a saucepan with butter, parsley, a little minced garlic, and salt to taste. Cook slowly until tender; before drawing from the fire add the yolks of two or more eggs, that you have first beaten together, with a little water, some lemon juice and grated Parmesan cheese. Be careful to stir constantly and not allow the egg to burn. Serve when it is of a creamy consistency.

ARTICHOKES À L'INFERNO — Clean and rinse your artichokes, cutting off stalks, thorny points and tough outside leaves. Open out the artichoke by pressing on the leaves, wash in fresh water, and drain. Place them, standing, in an earthen stewpan, pour over oil, pepper and salt, so that this seasoning penetrates all the leaves and spreads over the entire bottom of the pan. Bake in oven until tender.

PIMIENTO TIMBALES — Boil six large, sweet red peppers until tender (if out of season, the canned Pimiento Morrones can be substituted). Remove skin and seeds and rub to a pulp. Grate six ears of corn; add this to the pepper pulp, also two tablespoonfuls of thick cream (or cream sauce), half a tablespoonful tomato sauce, salt and cayenne pepper to taste, and the yolks of three eggs. Mix thoroughly, fold in the beaten whites of the eggs, and pour into buttered timbale cups, stand in a baking-pan, half filled with hot water, and bake for twenty minutes. Serve with cream sauce.

BAKED TOMATOES — Fill a quart pudding-dish with large, ripe tomatoes, which have been scalded and peeled, and from the stem end of which a teaspoonful of the pulp has been removed. Chop together one medium-sized onion, one bell pepper, seeds removed, and one-half

cupful of stale bread crumbs; add one tablespoonful or more of brown sugar and some salt. Put a teaspoonful of this mixture into each tomato, and moisten with a teaspoonful of olive oil. Pour a little oil over all, and bake in a moderate oven for at least an hour.

AJIACO (Peruvian Peppers)—Take eight sweet red peppers, split them, remove the seeds, and soak overnight in a pint of water. The next morning rub the peppers through a sieve, softening the pulp with a cupful of the water in which they have soaked. Boil four good-sized potatoes in their skins, and peel them. Chop half of a white Spanish onion, and fry until transparent; add the strained peppers and the potatoes, which have been cut in quarters, and salt. Have ready two slices of stale bread, which have been soaked in water and squeezed dry; add this to the mixture, together with one tablespoonful of olive oil, some slices of New York cheese, cut small, and six hard-boiled eggs, cut in quarters. Bring all to a boil, and serve.

PEPPERS STUFFED WITH CORN — Parboil either the red or green bell peppers. Leave the stems on but cut a small slice from one side of each pepper. Remove the seeds and fill with the following mixture: Grate a dozen ears of corn, add a tablespoonful of butter, a tablespoonful of thick cream, two eggs well beaten, and salt to taste, and fill each pepper. Replace the slice previously cut out, and bake in a quick oven. Summer squash cooked in the same way are delicious.

COLACHE · Chop together one small onion, one green pepper (seeds removed), three skinned tomatoes; add one dozen small squash, cut in pieces, the corn cut from two ears, and one-half pound of string beans, cut into small pieces. To this add four tablespoonfuls of California olive oil, and cook slowly until the vegetables are tender.

STUFFED SQUASH — Select six summer squash of the same size. Cut off the hard stems and parboil. Cut out a round disk from the stem and scoop out some of the contents. Make a rich cream sauce, add a little Worcestershire sauce and a cupful of New York Dairy cheese; cut in dice and add two ounces of cracker crumbs and one egg. Stir all together

over the fire until quite melted. Into each squash put a tablespoonful of this paste, and bake brown in a quick oven. To the remainder of the sauce add a little thick cream, and heat; pour this over the squash, and serve. Spanish onions can be cooked in the same way.

POTATOES À LA CANNES — Wash six medium-sized potatoes, and peel. Cut them endwise in slices one-fourth of an inch thick and stand in salted ice water fifteen minutes. Dry them, and simmer until tender in warm fat (not boiling hot) about ten minutes. Take them from the fat and drain. Make the fat boiling hot, put a few pieces at a time in a frying-basket and plunge into the fat. They should puff out to about twice their original size.

TOMATOES À LA PERUGIA — Select three medium-sized firm tomatoes, scald and skin; scoop out most of the contents and fill with half a pound of well-spiced sausage meat, to which has been added two thick slices of bread soaked in half a cupful of boiling water, and then squeezed. Place the stuffed tomatoes in a fire-proof baking-dish and sprinkle over them some fine crumbs, add the following sauce, and bake in a moderate oven about forty minutes, and serve in the same dish.

Sauce — Soak one ounce of dried mushrooms in one cupful of boiling water about an hour. Drain carefully and chop fine. Heat two tablespoonfuls of Sierra Madre oil in a frying-pan, add one large onion sliced thin and a bit of garlic (if liked) and simmer till tender; then add the chopped mushrooms, two tomatoes, one chopped green pepper (seeds removed), one teaspoonful of Worcestershire sauce, and the mushroom water, salt to taste, and simmer one-half hour. Pour this sauce over the tomatoes.

POTATOES À LA BATANGOS — Boil enough potatoes to make a pint. Wash well, and beat in with a fork two ounces of good butter, salt to taste, and the cream of a medium-sized cocoanut. (Shave off the inner brown skin, and grate, cover it with one gill of fresh milk and let it stand fifteen minutes, and then scald, drain carefully and squeeze the cocoanut through a cheese-cloth until every bit of cream has been expressed, and the

meat is dry and powdery.) Add the cream to the potatoes, make very hot and beat lightly with a fork. Pile on a hot platter and sprinkle with the cocoanut, and garnish with Paprika, chopped parsley, or both, alternating, and eggs poached in sweet oil.

BAKED BANANAS (As prepared in their native lands) — Place bananas in a baking-dish and bake till the skins burst.

CORN FRITTERS — Grate eight or ten ears of corn, and for every cupful add two beaten eggs, one tablespoonful of thick cream and one-half tablespoonful of melted butter. Thicken with enough flour to make a batter and fry either on a griddle or drop into deep boiling lard by the spoonful. Serve with Maryland chicken.

KOELE PALAU (Hawaiian) — Mash well half a dozen medium-sized boiled or baked sweet potatoes. Heat thoroughly and stir in the cream of a grated cocoanut.

WEST INDIA OKRA — Remove the stems from two pounds of young tender okra, cover with salted water and boil until thick like mucilage, then add one heaping tablespoonful of butter, a dash of cayenne, salt to taste, one teaspoonful of vinegar and some small slices of broiled ham. Stir until quite hot, and serve.

Salads

MOUSSE DE JAMBON Put through a meat-chopper one pound of well-cooked lean ham; put in a mortar and pound very fine; pass through a wire sieve and season with a pinch of cayenne. Add one glassful of dry champagne, one glassful of thick cream and one glassful of stiff chicken jelly and mix well together. Line a mold with a coating of good aspic, then set on ice, pour in the mixture and let it stand till firmly set. Remove from mold a few minutes before serving and pass with it lettuce mixed with French dressing. Tongue can be substituted for the ham.

PIMIENTO MORRONES SALAD (Spanish Peppers) — Drain the contents of a small can of Pimiento Morrones. Dry on a cloth and slice in rings, cut up an equal amount of celery fine and mix with the peppers; add one cupful of small balls made of MacLaren's Imperial cheese rolled in fine cracker crumbs. Rub the yolks of two hard-boiled eggs to a smooth paste with the oil drained from the peppers and, if liked, a small bit of garlic. Pour over it, stirring all the time, a good French dressing; when well mixed add it to the salad, which place in a bed of lettuce leaves and toss until thoroughly mixed.

VENETIAN SALAD DRESSING — Rub an anchovy quite smooth with a tablespoonful of olive oil and a teaspoonful of French mustard; add three or more tablespoonfuls of oil, one of garlic vinegar and one of plain vinegar. Stir until creamy and serve in a sauceboat.

CHEESE BALLS — Mix together one cupful of grated cheese, one-half cupful of fine bread crumbs, five drops of Worcestershire sauce, pinch of salt, dash of cayenne, and one-half teaspoonful of made mustard, and, last of all, a well-beaten egg. Roll into small balls, place in a wire frying-basket, and just before they are to be served, plunge into boiling fat. Cook a light brown, and serve on a folded napkin.

ALGERIAN HORS-D'ŒUVRE — Select four fine lemons, wipe carefully, cut in halves, and scoop out the pulp. Remove the tough inner skin and seeds, and to the rest add one box of boneless sardines

chopped fine, a spoonful of French mustard, two hard-boiled eggs chopped, a dash of McIlhenny's Tabasco sauce and a little thick mayonnaise. Cut a slice from the bottom of the lemon cup in order that it may stand firmly on a round lettuce leaf; fill each cup with the mixture. Garnish with chopped egg and two pieces of the rind cut like straws crossed on the top.

SALPICON (Chilena) — Cut in slices one pint of cold veal, lamb or poultry, add two hard-boiled eggs, sliced, the leaves from four sprigs of young mint, one tablespoonful of finely chopped parsley, one teaspoonful of onion juice, and the hearts of two heads of lettuce. Pour over all one-half cupful of French dressing, toss until thoroughly mixed, and serve.

RIPE OLIVE SALAD — Prepare for this salad by putting some dice of stale bread in a jar with some bits of dried red peppers, several days before. Take two cupfuls of these crumbs, two cupfuls of ripe olives, and one-half cupful of young onions sliced thin. Pour over all a cupful of mayonnaise, and serve on a bed of lettuce. If onions are disliked chopped cucumber pickle can be substituted.

PÂTE DE FOIE-GRAS MOUSSE — Take the contents of a large-sized can of pâte and rub to a smooth paste. Have dissolved one tablespoonful of gelatine in a little hot water. Cool, and add to it one cupful of thick cream, and whip to a froth. Fold it carefully into the pâte, season with salt and cayenne to taste, and pour into individual molds, which cover carefully and pack in ice and salt for an hour. Serve on leaves of lettuce which have been dipped in French dressing.

CUCUMBER JELLY — Peel and cut off the ends of four large cucumbers, cut into slices, and stew in a quart of water, a small slice of onion, a dash of cayenne, and a small teaspoonful of salt. When the cucumbers are soft, stir in a half box of gelatine that has been soaked in a cupful of water; stir until the gelatine is dissolved, then strain through a fine sieve; pour into a fish-mold, and put on ice to harden; have ready a salmon-trout or

rock-fish which has been boiled whole and allowed to cool. Place the fish carefully in the mold and pour the remainder of the jelly around it and put on ice. Garnish with sliced lemon, and place on a bed of lettuce with a green mayonnaise around it.

RINCONITA SALAD — Boil separately until tender one cupful each of string beans, green peas, asparagus tips, and four artichokes; mix and place on ice. When thoroughly chilled, add a rich mayonnaise, place on a bed of lettuce leaves, and garnish with hard-boiled eggs and olives.

GASPACHO OR ANDALUSIAN SALAD — Put a layer of stale bread, cut into small slices, into the bottom of a bowl, sprinkle plentifully with oil and a little vinegar; add slices of Spanish onion, tomatoes and green cucumbers, sprinkle with salt and chopped red sweet peppers, without the seeds; add another layer of bread, then another of the vegetables. Let it stand for an hour in a cool place, then scatter a handful of bread crumbs on top, and moisten well with oil and vinegar.

CHEESE CANAPES — Cut bread into slices one-fourth of an inch thick; cut into shapes with a pastry cutter, and fry to a very delicate brown in smoking-hot fat; make a paste of the yolk of an egg, a teaspoonful of thick cream, and thicken it with grated Parmesan cheese; spread on the toast, and sprinkle with Paprika. Put in a hot oven for twenty minutes and serve at once.

OYSTER SALAD — Choose fine, ripe tomatoes, skin and take out centers. Fill with a dozen California or Blue Point oysters, some finely chopped celery, a dash of McIlhenny's Tabasco sauce, a little lemon juice, and a pinch of salt. Place each tomato on a bed of lettuce leaves, and cover with mayonnaise. Serve with Schlitz.

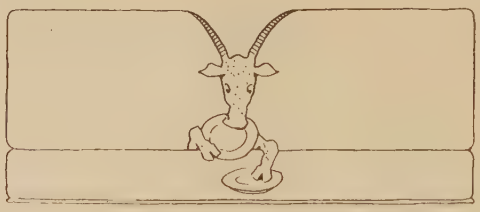
HUNTER'S SALAD — Cut cold wild ducks into thin slices and marinate in French dressing for several hours in a cold place. Shred a large head of celery into long strips, place in a salad-bowl and pile the meat in the center. Garnish with hard-boiled eggs chopped fine.

Salads

PINEAPPLE SALAD (Honolulu) — Pare and pull into pieces a fresh pineapple, add one-fourth as much finely cut celery, dress with mayonnaise, and serve on lettuce leaves.

CARDINAL SALAD — Slice cold-boiled potatoes into a bowl; add one-fourth as many cold-boiled beets, cut into slices or cubes; grate part of an onion over it, and mix well with mayonnaise. In making potato salad, always use the German potatoes.

BOHEMIAN CHEESE PASTE — Take equal parts of sweet butter and MacLaren's Roquefort cheese, and melt in the hot-water pan of a chafing-dish, using a very low flame. When of the consistency of thick cream, add cayenne and Worcestershire sauce to taste. Stir until foamy, spread on crisp crackers, and serve with Schlitz.



Desserts

ALMOND PUDDING — Take one pound of sweet almonds and four ounces of bitter almonds. Grate and mix with one pound of powdered sugar (or you can use the prepared almond paste). Stir three-fourths of a pound of sweet butter to a cream, beat in four whole eggs and the yolks of two more. Add three tablespoonfuls of flour, then the almond paste. When well mixed cover the sides and bottom of a well-buttered pudding-dish, keeping some of the mixture for the top; fill with apples which have been peeled, quartered, and boiled in white wine and sugar until tender, and then allowed to cool. Cover with the paste and cook in a medium oven for three-quarters of an hour.

Vanilla Sauce — Boil one cupful of cream with one tablespoonful of sugar and one teaspoonful of vanilla, and while hot stir in the yolks of three eggs.

SAN JOSE PRUNE PUDDING — Scald one dozen California prunes, pour off the water, stone, and cut into small pieces. Stir the chopped prunes into two cupfuls of B. B. B. flour; add one-half cupful of New Orleans molasses, a cupful of sweet milk, one egg, one teaspoonful of powdered cloves, and one-half of a grated nutmeg. Steam three hours, and serve with cream sauce.

CHARTREUSE OF STAWBERRIES — Make one quart of jelly flavored with lemon peel alone. Before it hardens take two plain molds, one an inch larger than the other. Pour a little jelly in the large one and place on it a layer of berries cut in halves. Add enough jelly to make a smooth surface and set on ice. When firm, place smaller mold carefully in the middle, and outside of it disperse berries cut as above, filling up space with jelly. Place on ice. Whip one pint of cream, add a cupful or more of berry juice mixed with gelatine dissolved with water. When jelly is hard slip out the inner mold by pouring a little warm water in, and fill the space with the cream. Set on ice for an hour, and serve. Use apricots in the same manner.

APRICOT BISQUE — Butter a pudding-dish and dust with cake crumbs. Place a row of halved apricots on the bottom. Take yolks and the whites of four eggs beaten together, one cupful of powdered

sugar, juice of one lemon, a teaspoonful of vanilla, a bit of salt, and a cupful of warmed flour, for the bisque mixture. The water beneath the double boiler must be warm, but not too hot. Put the ingredients in the upper part in the following order: First the sugar, then beat in each egg five minutes separately, then add the rest in the order named. Pour the bisque mixture over the fruit and bake in a moderate oven for about three-quarters of an hour.

PEACH PUDDING — Butter a pudding-dish and cover the bottom with neat slices of stale bread, from which the crusts have been removed. On each piece place one-half a ripe, firm peach, skin down; fill each with a teaspoonful of fine sugar and a small piece of butter, occasionally adding more sugar. Just before they are quite cooked add a teaspoonful of any kind of jam. Serve in the same dish, either hot or cold, with cream.

PINEAPPLE COMPOTE — Pare a pineapple, and with a fork pull the fruit away from the core in small pieces. Sprinkle plentifully with sugar and pour over it one-half cupful of maraschino. Whip a cupful of thick cream and pile on the fruit just before serving.

SPANISH HEDGEHOG — Thoroughly saturate a round sponge cake with sweet Spanish wine. Stick all over the surface blanched almonds cut in strips. Just before serving pour around it a cold, rich Spanish cream which is made of six eggs, one pint of milk, one teacupful of sugar, and one stick of cinnamon, boiled until thick.

CRÈME SAMBAYON — Separate the whites from the yolks of six fresh eggs. Put the yolks in a saucepan with half a cupful of powdered sugar and one cupful of rum. Beat well together, put on a quick fire, and stir rapidly one way with a wooden spoon until it begins to thicken. Then remove at once, or it will curdle. Fold in the whites of the eggs beaten to a froth, pour into glasses and serve hot. A pint of champagne or sherry can be substituted for the rum, and the cream partly frozen before served.

Desserts

PIEPIELE (Hawaiian) — Peel and grate four large, raw, sweet potatoes and add the cream of a cocoanut, one tablespoonful of sugar, with a little of the grated cocoanut from which the cream has been squeezed, sprinkled on top. Bake in a pudding-dish in a slow oven.

HAUPIA (Hawaiian) — Mix some pia or arrowroot with the cream squeezed from a grated cocoanut. Put in saucepan with a little sugar and stir until cooked.

KULOLO (Hawaiian) — Mix with three cupfuls of Tarœna (prepared taro flower), two cupfuls of cocoanut cream, two tablespoonfuls of sugar, and the grated meat of one cocoanut which has not been squeezed. When well mixed pour into a well-buttered pudding-dish and bake nearly an hour in a moderate oven. Serve either hot or cold.

BANANA PUDDING (Hawaiian) — Grate a cocoanut and pour over it one cupful of sweet milk and bring to a boil very slowly. Drain carefully and squeeze the meat in a piece of cheese-cloth until every bit of the cream has been expressed and the meat is dry. Mix with the cream a little pia or arrowroot, and pour it over half a dozen chopped bananas. Bake in a pudding-dish for twenty minutes. Serve hot or cold.

BANANA COMPOTE — Remove the skins from eight bananas and stew gently in a glass of melted currant jelly for twenty minutes. Take out the bananas, cut lengthwise, and lay them in a glass dish. Pour the syrup over them and serve cold. A variation of this dish is to make the syrup of claret or port and sugar.

SOUTH CAROLINA CURDS — Heat one quart of rich milk until lukewarm; stir into it one large spoonful of liquid rennet, and let it set. Drain off the whey and pour the curds into a perforated milk-pan or a clean basket to drip for twenty-four hours. Turn out on a platter and serve with powdered sugar, cinnamon, and very thick cream. Strawberry jam may be used instead of the cinnamon. If too dry, a little of the cream may be beaten into the curds.

Desserts

CRÈME DE RIZ À LA MONTPELLIER (Rice Cream) — Put one cupful of rice, thoroughly washed, in a double boiler, with one-third water and two-thirds milk, slightly sweetened, and heated to boiling point. Flavor with vanilla, using a piece of the bean, and allowing it to cook for ten minutes in the milk. When the rice is well done and quite dry, arrange it while hot, as lightly as possible, in a round or oval ring on a large flat dish, and put in the refrigerator. Whip and sweeten a pint and a half of thick cream, and put on ice also. When it is to be served, heap the cream in the center, and sprinkle the rice plentifully with small candied fruits, bits of different-colored jellies, or small preserved fruits from which the syrup has been thoroughly drained. The pudding must be served very cold.

SWEET POTATO PUDDING — Mash two cupfuls of cold sweet potatoes through a sieve; rub one-half pound of sugar, one-half pound of butter, and the yolks of six eggs to a cream, and add two tablespoonfuls of brandy, two of sherry, the juice and rind of an orange or lemon, and one-half teaspoonful each of cinnamon, allspice and ginger, and a grating of nutmeg. Stir into the potato pulp, and fold in the whites of the eggs, beaten to a froth. Pour into a buttered pudding-dish, and bake in a moderate oven about three-quarters of an hour.

MONKEY PUDDING — Cut the crusts from slices of stale bread and butter thickly. Place them in a pudding-dish and cover well with New Orleans molasses and bake in a slow oven.

CHILDREN'S PUDDING — Into two cupfuls of B. B. B. flour stir one cupful of seeded raisins, one-half cupful of suet, chopped fine, and one teaspoonful each of cinnamon, Baker's chocolate, and ginger; add one egg, one cupful of boiling molasses, and one cupful of milk. Steam three hours, and serve with caramel sauce.

SPANISH CHOCOLATE CREAM — Beat the yolks of six eggs, put them in a bowl with three ounces of Baker's grated chocolate, one-quarter of a pound of sugar, and one pint of cream. Stir these

ingredients well and pour into a double boiler. Stir one way until it thickens, but do not let it boil or it will curdle. Strain into a bowl, beat one-half pint of cream till thick, and stir in one and one-half ounces of dissolved gelatine. Mix this with the chocolate cream very lightly, and pour into a mold which has been oiled with olive oil, and put on ice to harden.

MARRONS À LA ROMA — Boil one pound of Italian chestnuts fifteen minutes, then remove shells and skins, and put back on the stove to boil with one cupful of milk, until tender enough to rub through a colander. Butter a mold well, and line thickly with the pulp, then add a layer of good, thick apple sauce, colored a delicate pink with currant jelly; then another layer of chestnuts, and again the apple. Squeeze some lemon juice over all and bake in a moderate oven. Turn out on a platter and surround with whipped cream, colored with a little of the melted currant jelly.

FRANGIPANE — Beat four eggs together slightly and mix well with four tablespoonfuls of flour; thin with one quart of fresh milk, well sweetened; add one-half a cupful of orange-flower water and six finely powdered macaroons. Pour this mixture into a saucepan and stir it over the fire until it thickens, then pour it over any kind of preserved fruit, and bake in a slow oven one-half hour. Serve cold.

JESSINA SULTANA — Sift one-half pound of flour in a bowl. Into the center of this put six ounces of butter and the yolks of two eggs, grated peel of one-half a lemon and two tablespoonfuls of water. Mix to a firm paste. Blend four ounces of almond paste with the whites of two eggs, mix the two pastes together on a floured board and work until perfectly smooth, then place on ice for an hour. Fill the shells of two meringues with pink whipped cream. Roll out the paste one-half an inch thick, cut into a round piece, lay on buttered paper and bake in a moderate oven. When cold, put one quart of fine strawberries in the center and cover with thick cream. Make a border of the meringue kisses with large strawberries between.

Ices

MANDARIN SHERBET— Grate the rind of one dozen Mandarin oranges, remove the peel, and squeeze; add the juice of two dozen more and the juice of two lemons, and enough water to make one quart of liquid. Sweeten well and partly freeze, then open the freezer and stir in the whites of two eggs, beaten to a stiff froth; close the freezer, pack with ice and salt, and let stand for an hour.

LALLA ROOKH —Whip the whites of five eggs to a stiff froth, also one pint of thick cream; beat the yolks of the eggs very light, and stir in one cupful of fine sugar, the juice of two lemons, and one cupful of orange juice. When very light and frothy, fold in the cream and then the beaten whites of the eggs; pour into a mold, cover tightly, pack in a bucket, with ice and salt, four hours before serving. The juice of any berry or fruit may be substituted for the orange.

TURKISH SHERBET— Boil two cupfuls of granulated sugar with three-fourths of a pint of water to a clear syrup; skim carefully, and when cold stir into it three-fourths of a pint of lemon juice and one cupful of clear white stock, and freeze.

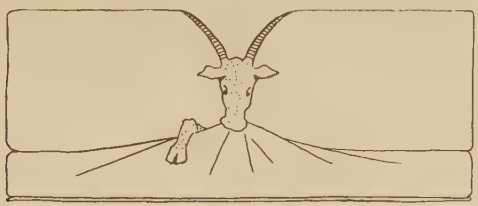
FIG ICE-CREAM — Peel the stems and skins from two pounds of ripe figs: mash through a colander, with nearly a pint of milk; add the juice of one-half a lemon, and sweeten well; fold in one pint of thick cream, beaten stiff; pour into a mold, cover tightly, binding a piece of buttered muslin around the opening to keep the salt out, pack in ice and salt in a pail, and let stand for three or four hours.

ITALIAN SHERBET— Make a syrup of one pound of sugar and one cupful of water. When cool, add one-half cupful of lemon juice, one cupful of orange juice, and one quart of peach pulp (or any other fruit will do); mix and rub through a sieve. Pour in a tin, and pack in ice and salt until frozen — from two to three hours.

RICE ICE-CREAM — Boil two tablespoonfuls of rice in one quart of milk, with four tablespoonfuls of sugar and a small bit of vanilla bean, or stick cinnamon, for two hours. When cold, stir in two ounces of

blanched and chopped almonds; add one and one-half pints of whipped cream, the well-beaten whites of two eggs, and more sugar, if necessary. Partly freeze, and serve in punch-glasses, with a tablespoonful of Kremette poured over it.

GRAPE MOUSSE — Stir one cupful of grape juice (use dark grapes) into a pint of thick cream; add one tablespoonful of lemon juice, and sugar enough to sweeten; whip until thick, and pour into a mold; pack in ice and salt, and freeze three hours. Garnish with a fine sprinkling of pistachio nuts.



Candies

CREOLE PRALINES — Put two cupfuls of granulated sugar into a porcelain kettle and add enough water to dissolve it (only a few spoonfuls). Let it boil until it forms a syrup and then add the grated meat of one small cocoanut. Stir until it begins to boil or until it forms a thread when dropped from the spoon. Then beat it until it thickens and shape it into round flat cakes, about two inches across, on paraffine paper. Reserve a small coffee-cupful of the mixture which color pink, and drop a small button of it in the middle of each praline.

SANTA BARBARA PANOCHA — Boil two pounds of brown sugar with a cupful of cream until it forms a thread between the fingers. Remove from the fire and add one pound of shelled English walnuts or pecans slightly chopped. Beat hard until it begins to thicken, then pour on buttered paper in round cakes.

PEANUT BRITTLE — Chop fine one cupful of peanuts, from which the skins have been removed, and stand on the back of the stove to heat. Heat a frying-pan very hot and put in it one pound of fine sugar, stirring constantly until it is dissolved, then move pan to the back of the stove quickly, stir in hot peanuts, and pour into hot, greased pans, spreading very thin. The secret is not to allow the sugar to come to a boil, but only to melt before adding the nuts.

CHOCOLATE FUDGE WITH FRUIT — Mix together two cupfuls of sugar, one-half cupful of milk, one-half cupful of molasses, one-half cupful of butter, and boil seven minutes. Add one-half cupful of Baker's chocolate, and boil seven minutes more. Add two tablespoonfuls of chopped figs, two of chopped raisins, two of candied cherries quartered, one-half cupful of English walnuts chopped, one-half cupful of blanched and chopped almonds, and one teaspoonful of vanilla. Stir constantly until it begins to boil, then cook slowly eight or ten minutes or until it makes a ball when dropped in water. Beat very hard and pour into buttered pans.

Breads

RICE MUFFINS — Mash two cupfuls of boiled rice through a sieve. Beat the yolks of three eggs very light, and add; then three cupfuls of milk and one tablespoonful of butter, then sift in one cupful of flour to which one-half a teaspoonful of Royal baking powder and one teaspoonful of salt have been added. Last of all, fold in the whites of the eggs beaten to a stiff froth and bake in muffin rings or gem pans, in a quick oven for about fifteen minutes. By cooking this batter in well-greased waffle-irons you have rice waffles.

SALLY LUNN — Scald one pint of milk and melt in it three tablespoonfuls of butter, one teaspoonful of salt, and one tablespoonful of sugar. Pour it slowly into three cupfuls of sifted flour and beat hard until smooth and light,— from seven to ten minutes. Then stir in one-half cake of yeast dissolved in a little warm water; cover the bowl and set in a warm place for the batter to rise. The next morning add three eggs well beaten, and pour the batter into a buttered tin to rise for twenty minutes. Then bake in a quick oven and serve very hot.

SWEET POTATO WAFFLES — Mash two cupfuls of boiled sweet potatoes through a sieve, and add two well-beaten eggs, first the yolks and then the whites; add half a cupful of sugar and beat again, one cupful of melted butter and then one pint of milk. Now add about four tablespoonfuls of flour, enough to make a thin batter. Pour into greased waffle-irons and cook over a quick fire.

HOMINY BREAD — Boil until soft one pint of fine hominy. When cool add one tablespoonful of butter, three tablespoonfuls of corn meal (scalded), three eggs well beaten, a teaspoonful of salt and one pint of milk. Melt a teaspoonful of butter in a baking-pan, pour in the batter and bake in a quick oven for about ten minutes.

SOFT CORN BREAD — Have one cupful of boiling water in which one teaspoonful of salt has been melted, in a saucepan, and sprinkle slowly into it, stirring all the time, one-half cupful of white cornmeal. Stir until it is a thick mush and simmer for twenty minutes, then add one pint of

hot milk, or enough to make a thin batter, and stir until smooth, then cool. Have two eggs well beaten, stir them carefully into the batter and pour all into a heated pudding-dish in which a tablespoonful of butter has been melted. Give a last stir, and bake until brown.

AUNT SALLY'S HOECAKE — Scald one pint of white cornmeal with enough boiling water to make a stiff dough. Have the water salted and one tablespoonful of lard melted in it. Knead the dough a little and form it into flat cakes about a quarter of an inch thick and six inches across. Cook these cakes on a griddle or in an iron frying-pan without any grease, turning frequently, to prevent burning. In the South they are cooked in the hot ashes in the open fire-place — hence the name.

BROWN BREAD — Mix thoroughly together two cupfuls of B. B. B. meal, one-half cupful of New Orleans molasses, and one cupful of cold water. Put this quantity into two one-pound Royal baking powder cans that have been well greased, cover tightly; put in a saucepan of boiling water and steam for two hours. When cold cut in very thin slices and spread with a paste made of one tablespoonful of MacLaren's Imperial cheese, one tablespoonful of fresh butter, and a little Paprika. Make into sandwiches. Spread also with anchovy butter, or with thin slices of cucumber dipped in French dressing.

CRISSINI OR BREAD STICKS — Cut a small portion from risen bread dough that is ready to be made into loaves. Roll into pieces about the length and thickness of macaroni. Place in rolls in a greased baking-tin one inch apart, and set to rise again. When double in size, bake in a quick oven. They will then be tender like rolls. When cold bake in a slow oven until quite dry and crisp. Serve hot or cold.

Cakes

CONFEDERATE DAUGHTERS CAKE — Cream one-half cupful of sweet butter with one and one-half cupfuls of sugar until very light; add one-half teaspoonful of almond flavoring and one cupful of milk, and mix carefully. Have ready, sifted together, three cupfuls of flour and two tablespoonfuls of Royal baking powder, and add. Last of all, fold in the whites of six eggs, beaten stiff. Bake in a moderate oven three-quarters of an hour. When it is cold take a strong linen thread and divide it into three layers, between which put the following mixture: Blanch five ounces of almonds; pound them in a mortar to a fine paste; add carefully to one pint of thick cream, sweeten, and beat until stiff, when it is ready for use. Decorate the top with the cream and halves of the almonds made to represent the petals of a flower, with one-half a candied cherry in the center of each.

MOCHA CAKE — Beat three eggs well, whites and yolks separately; cream one cupful of granulated sugar with the yolks, one teaspoonful of vanilla extract, one tablespoonful of milk, and then one cupful of sifted flour, to which one teaspoonful of Royal baking powder has been added. When these have been well mixed, fold in the well-beaten whites of three eggs. Bake in a buttered tin in a moderate oven, and when cold divide into four layers with a strong linen thread. Brush each layer with some strong, black coffee, then fill with the following mixture:

Filling — Cream one-half pound of unsalted butter with one-quarter pound of sugar, stirring till smooth. Beat in, one by one, the yolks of three eggs, and then strong black coffee to taste. Spread between layers and on the top of the cake.

JAPANESE TEA WAFERS — Break the white of one egg in a bowl; add one tablespoonful of sugar, stir a moment, and then add one tablespoonful of flour and one-half teaspoonful of softened butter; beat until well mixed (it should be about as thick as cream). Pour a teaspoonful of this batter on the reverse side of a large baking-pan, slightly greased, and with the back of the spoon spread it until about four inches in diameter and almost as thin as tissue paper. Bake in a moderate oven till brown, and while still warm roll around a curling-stick. Keep in a covered tin.

Cakes

WALNUT WAFERS — Mix one-half cupful of brown sugar with one-half cupful of white, and cream with one-half cupful of butter. When smooth, add the beaten yolks of three eggs and beat hard; then one-half cupful of New Orleans molasses, and, last of all, one-half cupful of sifted flour. Drop teaspoonfuls of the batter on a greased baking-tin, about two inches apart; place one-fourth of a walnut on each, and bake in a very slow oven until brown, about ten minutes. Keep in a covered tin.

GENOESE PASTRY—Warm half a cupful of butter until a little soft and beat to a cream, with half a cupful of sugar. Break in an egg and beat until quite smooth; then add, one by one, three more eggs, beating hard, and then half a cupful of flour; pour it, half an inch thick, on a buttered tin and bake till done — about ten or fifteen minutes. Turn it upside down on a sieve to cool, and when cold, spread thickly with apricot jam, and then with chocolate icing. Put it in the oven a moment, then cool and cut into nice shapes.

Punches

THE GERALDINE CUP—

The claret cup jug should be glass of pure crystal,
Nothing meaner should hold this rare whet for the whistle;
It ought to be generous, portly, and clear,
And this is the way that you fill it, my dear:
Two ponies, or less, of fine Cognac you use,
Ditto Benedictine or Yellow Chartreuse;
The juice of two lemons is next to go in
With a curl of the peel and some slices cut thin;
Then if in your garden no borage you find,
You've only to plump in some cucumber rind;
Of sugar the quantum's a matter of guess—
For the belles, say two spoonfuls,—for men, rather less.
The foundation, of course, is a quart of Bordeaux,
The best is not wasted, the meanest won't go.
"He that hath shall have more," not of thanks, though, I ween,
Who for claret gives logwood; brandy, benzine.
Now as brick is to lime and lime is to mortar
You need must "fizz" in a good Soda water;
Add a syphon of this, and this point please master—
You're safe only with Club, or with water from Shasta.
Then the garnishing comes, that deft finishing touch
Which completes the good work and of little makes much,—
A handful of berries adorns just the place,
And a bouquet of mint is the last crowning grace.

TEA PUNCH (twelve glasses)—Squeeze one-half a dozen lemons and grate the rind of three. Add three quarts of water and sugar enough to make palatable lemonade, and boil. When boiling pour it over twelve teaspoonfuls of tea. Let this steep for five minutes, strain, cool and pour it into glasses filled with cracked ice.

Punches

CAROLINA PINEAPPLE PUNCH — Pull to pieces with a fork one pineapple and soak in one quart of French brandy for twenty-four hours in a covered bowl, then strain. Make a rich syrup of one pound of sugar and one cupful of water. Mix with the brandy and dilute it with one quart of freshly drawn cold tea. When ready to serve add one syphon of Shasta water, a few cubes of pineapple, and a block of ice. Sprinkle a large handful of wild rose leaves on top. This can be bottled, and if corked tightly will keep indefinitely.

RIESLING CUP (San Rafael) — Pour twelve bottles of Riesling into a large punch-bowl. Add from a half to a whole bottle of rum, the juice of one-half dozen large lemons and some of the rind cut thin, one pineapple pulled in pieces, and sugar to taste. Serve with a block of ice. Claret can be used instead of Riesling.

EGG-NOG — Separate twelve eggs and beat the yolks fifteen minutes, then add twelve scant tablespoonfuls of very fine sugar, and beat until the grains are quite dissolved (from fifteen to twenty minutes). Beat in twelve tablespoonfuls of fine French brandy and twelve of fine old rum. Grate half a nutmeg in six cupfuls of milk, and add very slowly to the mixture; then add twelve tablespoonfuls of thick cream whipped stiff. Last of all, add the whites of the eggs beaten to a froth and give a last hard beating. The art of making good egg-nog lies entirely in the beating. If it is made in any quantity the labor should be divided between two or more.

PUNCH Boil for ten minutes the peel of three lemons, one handful of allspice and one of cloves, in one and one-half pints of water. Strain into a large bowl and add one pint of strong black tea, two bottles of whiskey, two bottles of brandy, and sugar to taste. When ready to use add one bottle of champagne, maraschino and ice.

Notes

Ingredients are called for in many of these recipes which it would seem impossible to procure, but Messrs. Goldberg, Bowen & Co., realizing the cosmopolitan character of San Francisco, have imported every variety of food materials and any ingredient required. The most attractive feature of a real East Indian Curry is the "rice table" which always accompanies it. This is usually a lacquer or china tray on which is fitted a number of small dishes, each containing a different sauce, relish or chutney, and the good housekeeper prides herself on the variety and piquancy of these. The most common ones are Major Gray's Chutney, Mango Chutney, Soy, grated cocoanut, Bombay duck (which comes in tins and must be toasted in the oven before serving), sliced lemons, button onions, anchovies, sweet pickles, sardelleu, crisp bacon, and thin slices of broiled ham, etc.

The genuine rice tables are seldom seen here, but it is well to know that an excellent substitute can be found at Nathan-Dohrmann's.

What will prove a boon to those interested in the chafing-dish cookery is the electric chafing-dish, kept also by the Nathan-Dohrmann Co. This chafing-dish may be connected with any ordinary electric light, obviating the necessity of keeping a supply of alcohol, the difficulty of regulating the filling of the burner and all the other inconveniences of the ordinary chafing-dish, which are so apt to result in burnt fingers, if nothing more.

Macaroni is the generic term for the various pastes which are specifically known as spaghetti, vermicelli, tagliarini, lazagnettes, tagliatelli and several other Italian names, the best of which have always been imported. Marvelli's macaroni, however, is an American paste which is made of the hardest wheat, and is fully equal to the foreign. The objection to that made in this country, heretofore, has been that it did not contain enough gluten and was so soft that it did not retain its shape when cooked. Marvelli's hard wheat macaroni has shown that this difficulty can be overcome.

Table of Weights and Measures

Four teaspoonfuls of liquid equal to	one tablespoonful
Four tablespoonfuls of liquid equal to	one-half gill, one-quarter cupful
One tablespoonful of liquid equal to	one wineglassful
One tablespoonful of liquid equal to	one-half ounce
One pint of liquid equal to	one pound
Two gills of liquid equal to	one-half pint, one cupful
One kitchen cupful of liquid equal to	one-half pint
One heaping quart of sifted flour equal to	one pound
Four cupfuls of flour equal to	one quart or one pound
One rounded tablespoonful of flour equal to	one-half ounce
Three cupfuls of cornmeal equal to	one pound
One cupful of butter equal to	one-half pound
One pint of butter equal to	one pound
One tablespoonful of butter equal to	one ounce
Butter the size of an egg equal to	two ounces
Butter the size of a walnut equal to	one ounce
One solid pint of chopped meat equal to	one pound
Ten eggs equal to	one pound
A dash of pepper equal to	one-eighth teaspoonful or three shakes
Two cupfuls of granulated sugar equal to	one pound
One pint of granulated sugar equal to	one pound
Two and a half cupfuls of powdered sugar equal to	one pound

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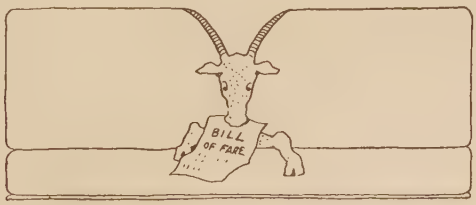

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